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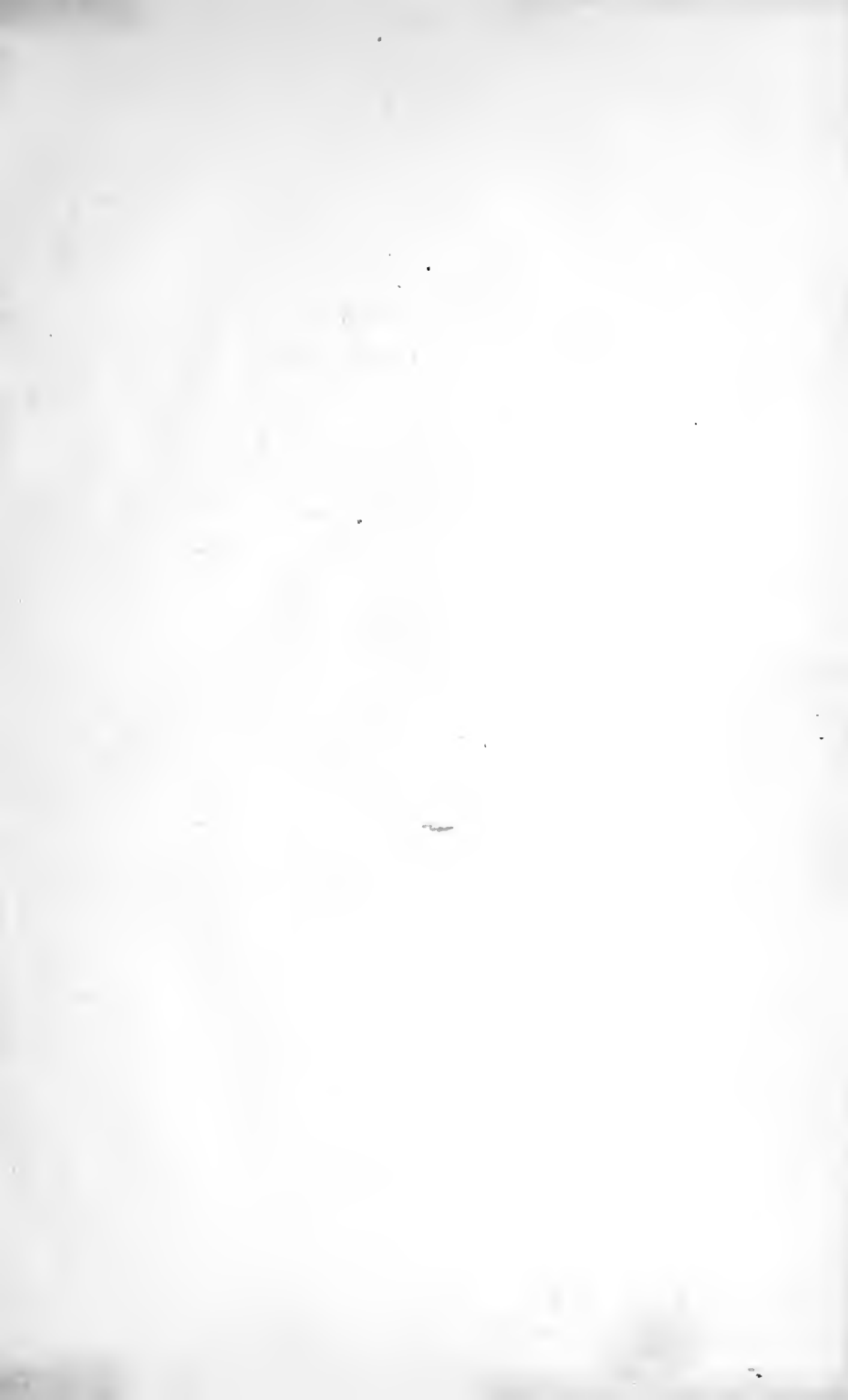
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Helpful Hints ————— ❁

to

❁ ————— Housekeepers.

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Helpful Hints to Housekeepers.



HELPFUL HINTS

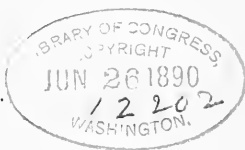
COLLECTED AND COMPILED BY

The Young People's Circle

OF

PLYMOUTH CHURCH,

INDIANAPOLIS, IND.



"I have bought Golden opinions from all sorts of people"

INDIANAPOLIS:

WM. B. BURFORD, LITHOGRAPHER, PRINTER AND BINDER.

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Mrs. Myrta Hamilton
Indianapolis, Ind.

PREFACE.

In giving these hints to the public, it is the purpose of the compilers to furnish a chapter of helpful suggestions culled from the household experiences of women of "gumption."

All these recipes have been carefully tested and approved by experienced housekeepers.

If followed strictly, and mixed with judgment, it is believed that they can not fail to give to the lovers of wholesome and palatable food, a "reason for their being."

It has been quaintly observed that "Good diet, with wisdom, best comforteth man." That such may be the mission of these "Helpful Hints," serving "taste after taste with kindest change," is the hope of

The Committee.

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YEAST.

“A little leaven leaveneth the whole lump.”

One and one-half cups of grated raw potatoes, one cup of white sugar, two-thirds of a cup of salt; pour on four quarts of boiling water; stir while pouring in. Steep a handful of hops and stir into the above. When cold add one and a half cups of yeast.—*Mrs. K. T. Griffith.*

Boil eight medium-sized potatoes; a pint of hops in a half gallon of water. While these are boiling, stir together one teacup of sugar, two-thirds teacup of salt, one of flour, one tablespoonful of ginger. When the potatoes are done mash them very fine and add to the sugar, salt and flour. Stir well. Strain the hops, and to this add three quarts of boiling water. When lukewarm stir in one-half pint of yeast.—*Mrs. Cyrena Lee.*

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BREAD.

“Here is bread, which strengthens man’s heart, and, therefore, called the staff of life.”

Quick Yeast Bread.

In the morning, take three pints of water, one tablespoon of lard, one tablespoon of sugar and one-half tablespoon of salt. Dissolve one cake of quick yeast in a cup of warm water. Stir in this mixture enough flour to make a thick batter; allow this sponge to rise two hours, in a warm place, then work in enough flour to make a good, soft dough, *not too stiff*. Knead it thoroughly, set to rise again (two hours or more, according to the warmth of the room) and make out in loaves. This quantity will make four small or three large loaves.
—*Mrs. Geo. Bass.*

Salt-rising Bread.

Scald one teacup of sweet milk (after you wash dinner dishes), pour over one tablespoon corn meal. Let this stand in a warm place until morning, then take a cup of sweet milk and warm with boiling water. Add this to the scalded meal; add flour to make middling-stiff batter and one-half teaspoon salt. Let this stand in a warm place until light. Then mix with warm milk and work and mould into loaves. Let rise again and then bake.—*Mrs. A. J. McConney.*

Boston Brown Bread.

Three cups corn meal, one cup graham flour, three-fourths cup New Orleans molasses, one teaspoon soda and one teaspoon salt. Mix part milk and part water to the consistency of cake batter. Steam five hours.—*Mrs. Gilbert.*

Boston Brown Bread.

One coffee cup rye meal, two coffee cups corn meal, one-half cup molasses, two teaspoons of baking powder, one teaspoon salt, and sweet milk enough to make about as stiff as pound cake. Steam three hours.—*Mrs. Yeaton.*

Steamed Brown Bread.

One-half teacup white flour, one and one-half cups graham flour, two and one-half cups corn meal, one cup cold water, one cup molasses, one cup sweet milk, and one teaspoon each of soda and salt. Mix all together and add one cup boiling water. Stir well together and steam one and one-half hours and brown a little in oven.—*Mrs. R. D. Townsend.*

Graham Bread.

Pare two medium sized potatoes and boil until very soft, then mash. Add, while potatoes are hot, butter the size of a walnut, tablespoon of sugar, dessert-spoonful of salt and beat until just warm, then add one quart lukewarm water in which one cake of compressed yeast has been dissolved; thicken with flour of same temperature until as thick as griddle cakes. Put in a warm place to rise, which will be in about two hours, then add Graham flour, beating it rapidly until it will drop from the spoon and remain in the position in which it has dropped. Place in pans well buttered, and

again put in a warm place to rise. Bake as other bread. This quantity will make four small loaves or three of medium size.—*Mrs. M. A. Warburton.*

Brown Bread.

Two cups sour milk, one teaspoon soda, one cup molasses, three cups Graham flour, a little salt and then bake.—*Miss Ingersoll.*

Parker House Rolls.

Into two quarts of flour rub one tablespoonful of butter, stir in four tablespoons of sugar and a little salt. Pour one and a half pints of cold boiled milk and three-quarters cup of yeast into a hole made in this flour, and let stand over night without mixing, stir well and let stand till light, then knead lightly twenty minutes, roll out rather thicker than for doughnuts, cut same as for biscuits, spread with butter, fold by bringing the two edges together in the center: when light bake in a moderate oven twenty minutes.—*Mrs. Sarah J. Gill.*

Cinnamon Rolls.

Take a piece of bread dough, roll into a square of medium thickness, butter well, and sprinkle with sugar and cinnamon. Cut in strips about an inch in width; roll up loosely: raise and bake.—*Mrs. Edwin Hill.*

White Mountain Rolls.

One cup of warm sweet milk, one tablespoon of granulated sugar, one tablespoon of butter or lard, one teaspoon of salt, one-half cup of yeast (dissolve one-fourth cake in one-half cup of warm water), white of one egg beaten to a stiff froth. Stir all together, and add one quart of flour. Knead ten minutes and

let rise; knead twenty minutes and roll out with rolling pin; cut with biscuit cutter. Dip knife in melted butter, and spread over the top of biscuit. Fold in form of rolls. Do not let them touch in pan. Raise one hour. Bake fifteen minutes.—*Mrs. Izor.*

Rusks.

One pint of warm sweet milk, one-half pound of sugar, one-fourth pound of butter, one teacup of yeast, one teaspoon of salt. Make into soft dough; let rise over night. In the morning make out into two small rolls; let rise; then bake.—*Mrs. Izor.*

Corn Pone.

One quart butter-milk, two teaspoons soda, one quart meal, two cups flour, one cup molasses, one tablespoon salt. Bake three hours in a crock. Keep covered until cool.—*Mrs. Izor.*

Baking Powder Biscuit.

To one quart of sifted flour add one-half teaspoon of salt and three teaspoons of baking powder. Mix thoroughly. Rub one tablespoon of lard into the flour until smooth. Add enough water to make a soft dough. Mould, cut and bake in a quick oven.—*Mrs. Julia H. Goodhart.*

BREAKFAST DISHES.

"And then to breakfast, with what appetite you have."

Breakfast Cakes.

Use dry wheat bread. Pare off brown crust. Cut into small pieces what remains. Pour on enough hot water to thoroughly moisten it. *Allow to cool.* Two eggs for each quart of crumbs. A pinch of salt. Stir this well. Add one cup sweet milk; equal parts flour and corn meal, until it is the consistency of batter. Lastly, add the whites of two eggs, well beaten, and two teaspoons of baking powder. Stir very well. A tablespoonful is enough to fry for one cake. Hot grid-dles.—*Miss Ingersoll.*

Potato Cakes.

Take cold mashed potato, add one or two eggs, according to amount of potatoes. Beat until light. Drop into boiling lard. If too stiff, add a little milk.—*Mrs. Boicourt.*

Buckwheat Cakes.

When first starting, take at night one quart lukewarm water, one cup graham, then buckwheat enough to make a thin batter; lastly, add one-half cake yeast, dissolved in a little warm water; set in a warm place. In the morning, add one tablespoon each of butter and molasses, one fourth spoon soda and salt to taste. Use

same ingredients each night except yeast, which needs to be added only occasionally. Always have a cup of batter left each morning, which should be kept in a cool place during the day. Use more soda if necessary.—*Mrs. Geo. Hamilton.*

Pop Over.

One cup of milk, one cup of water, two eggs, one dessert spoon of sugar, a little salt. Mix them well and bake in a quick oven.—*Mrs. Hufford.*

Wheat Gems.

Two eggs, one tablespoon of white sugar, two-thirds cup of sweet milk, two-thirds pinch of salt, one pint of wheat flour, two teaspoons of baking powder, two tablespoons of melted butter.—*Mrs. Laura Hunt.*

Sally Lunn Gems.

One egg, two tablespoons of melted butter, one cup of sweet milk, two tablespoons of sugar, two cups of flour, two teaspoons of baking powder. Bake fifteen minutes.—*Mrs. Lois G. Hufford.*

Waffles.

Three pints of flour, three eggs, salt, one tablespoonful of white sugar, one tablespoonful of melted butter, sufficient sour milk to make a thick batter, which will drop, not pour, from the spoon. Dissolve a small teaspoonful of soda into a tablespoonful of warm water. Add the well beaten whites of the eggs last of all. Let the irons be hot before putting in the batter.—*Carrie S. Porter.*

Waffles.

One and one-half pints milk, one egg, three tablespoons of melted butter or lard, two teaspoons baking powder, one teaspoon salt, flour. Make batter a little thinner than the batter for layer cakes. The irons should be hot and well greased.—*Mrs. Greenstreet.*

Graham Gems.

Sift one and one-half pints of Graham flour with three level spoons of baking powder. Mix to a stiff batter with cold sweet milk; one well-beaten egg, one level spoon of salt, half cup of sugar, a tablespoon of melted butter. Drop in hot gem-pans, and bake in a hot oven.—*Mrs. J. B. Roberts.*

Johnny Cakes.

One cup flour, two of corn meal, one and one-half of sour milk (buttermilk), two eggs, one-half cup sugar, one teaspoon soda, and a little salt. Put salt, sugar, the soda, pulverized very fine, and eggs beaten light into meal and flour, adding milk last. Beat well. Grease pans or gem-pans and bake quickly.—*Mrs. Chipman.*

Muffins.

One egg, one tablespoon of sugar, one cup milk, two teaspoons of baking powder, flour to make thick. Beat well, and bake quickly in gem-pans.—*Mrs. Izor.*

Egg Muffins.

Take one cup of cold boiled rice, one cup of mashed potatoes; to it add five eggs, boiled three minutes; one teaspoon of Worcestershire sauce, one tablespoon of vinegar, pepper and salt. Mix all together and pour in greased muffin-pans. Strew cracker crumbs and bits of butter over them before putting in oven to brown.—*Miss Emma Dithmer.*

Sweet Breakfast Muffins.

Sift two teaspoons baking powder with one quart of flour; add one cup of sugar. Rub into the flour a piece of butter the size of an egg, then stir into a pint of milk. Beat free from lumps to a batter. Bake in muffin-rings on stove, or in gem-irons in the oven.

Breakfast Stew of Beef.

Cut two pounds of beef—not too lean—into small pieces. Stew gently for two hours, with enough water to cover. Set it away until next morning. Season with salt, pepper, parsley, and, if liked, a little chopped onion. Stew for half hour, adding a teaspoon of tomato catsup and a tablespoon of browned flour, wet with cold water; finally a little vinegar or cider to suit the taste. Boil up once. Pour in a covered dish.

Breakfast Dish—No. 2.

Cut slices of cold roast beef; cover with a gravy made of three tablespoons of melted butter, one of catsup or Worcester sauce, one teaspoon of vinegar, a little salt and pepper, one spoon of currant jelly, a teaspoon of prepared mustard, warm water. Cover well and steam for half an hour.—*Mrs. Paver.*

Oyster Mush.

Make stiff corn meal mush, and when about done stir in a quart of oysters (small) with their liquor. If thinned too much add very little more meal, and let cook until very stiff. Pour in pan to get cold. Cut in slices and fry a nice rich brown in lard and butter.—*Laura M. Campbell.*

Baked Omelette.

Six eggs beaten separately, one desert spoon of flour, one teaspoon of salt, one cup of milk, one tablespoon of melted butter. Pour into the baking dish, then add the beaten whites and stir in very lightly. Bake twenty minutes.—*Mrs. J. B. Elam.*

Omelette.

Four eggs, one coffee cup of milk, one tablespoon of flour and a pinch of salt. Separate the yolks from

whites. Beat the yolks very light and whip the whites to a dry froth. Add to the yolks the flour set in a little of the milk, then stir in gently the whites and lastly the milk. Have your pan hot and well greased with butter, pour in the mixture, let it stand long enough on top of stove to set around the edge, then place in oven four or five minutes to finish cooking. Serve folded double on a warm platter.—*Mrs. James Smith.*

Eggs on Foam.

Beat the whites of eggs stiff with a little salt, spread out on a flat earthen baking dish, make little hollows and lay the yolks into them. Bake three minutes.—*Mrs. W. H. Dye.*

Baked Eggs.

Separate the yolks from the whites; be careful not to break the yolks. Beat the whites until very light. Have ready a dish greased with butter and put in the whites. Make a shallow place in the middle and drop in yolks without being beaten. Season with salt and pepper; cook three minutes in a real hot oven.—*Mrs. James Smith.*

Baked Eggs.

Break six eggs into a buttered dish, taking care that each is whole. Sprinkle pepper and salt and small bits of butter on each egg. Put into the oven and bake until the whites are set.—*Mrs. Griggs.*

Breakfast Dish.

Freshen a small quantity of dried beef by pouring cold water over it in a skillet and letting it come to a boil. Pour off the water and add a small tablespoon of butter. To this add six eggs, slightly beaten, and one-half cup of milk. Stir lightly and it will be ready

for the table in a few minutes. Eat while hot; whether the eggs need salt or not will depend upon the beef.—*Mrs. W. A. Bell.*

Raisin Bread.

Set a sponge in the afternoon, using one yeast cake, dissolved in lukewarm water, to one quart of flour. When the sponge is light, put it in your bread pan with flour enough for three or four loaves of bread. Rub in the flour one-half pound of lard, or butter if preferred, one nutmeg grated. Beat three eggs, make a hole in your flour, add sponge, eggs, two large cups of sugar; mix well together, add warm water to work as you would ordinary bread, then add two pounds of raisins, seeded and cut fine, salt, one pound of currants mashed and dried. Knead until the fruit is well mixed, and set to rise over night. In the morning mould into loaves, set in a warm place to rise, then when light, bake.—*Mrs. John Parer.*

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SOUPS.

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Tapioca Cream Soup.

One quart stock, two ounces fine sago, two yolks of eggs, pepper and salt, four teaspoons cream. Put the stock in a saucepan. When it boils, add the sago and let it boil slowly for twenty minutes. Beat well the yolks of eggs and cream. Draw the stock and sago from the fire so as to cool slightly, then pour it over the yolks and cream. Serve hot.—*Mrs Horace E. Smith.*

Mrs. Harrison's Clear Soup.

Four pounds lean beef, four quarts water, one teaspoon celery seed, two small onions, two small carrots, one bunch parsley, six blades mace, sixteen whole cloves, whites four eggs, salt and pepper to taste. Cut the beef in pieces size of walnut; be sure to remove every particle of fat. Pour on the cold water and let boil up three times, skimming well each time. Scrape the carrots, stick cloves in onions, and put in soup. Then add celery seed, parsley, mace, pepper and salt. Let boil until vegetables are tender, then strain through a bag. Return to the pot, add the beaten whites of the eggs and let boil until the eggs gather to one side. Skim again and color by adding a dessert-spoon of burnt brown sugar. Strain once more and serve.—*Mrs. John R. Pearson.*

Vegetable Soup.

Put a nice soup bone in three quarts of cold water, adding some coarsely chopped cabbage, salt and pepper. One hour before serving, add potatoes, onions and a turnip. Cut up rather finely half-can of tomatoes and can of corn.—*Mrs. C. Campbell.*

Cream Tomato Soup.

Stew half-can or six fresh tomatoes in a cupful of water with their juice. Strain through sieve and put back on fire; add a little soda, then put in milk. Take a quart of water and add a pint of boiling milk. Add the tomato sauce, tablespoon of butter, salt, pepper, and six crackers rolled fine. Let all boil a few moments.—*Mrs. C. Campbell.*

Vegetable Soup.

Put a good-sized soup bone on to boil early in the morning, in eight quarts of cold water, with a good handful of salt. Let come to a boil slowly. Add vegetables chopped fine. One small head cabbage, three turnips, six potatoes, one quart tomatoes. Carrots and onions, or any other vegetables desired, may be added. The soup should boil three or four hours. Add boiling water as needed. Pepper to taste.—*Mrs. Sarah J. Gill.*

Potato Soup.

Boil and mash fine, six good-sized potatoes. Add a piece of butter size of an egg. Have ready two quarts of boiling milk; pour on the potatoes gradually, stirring well. Season well with pepper and salt.—*Mrs. Elam.*

Dumplings for Soups.

1. Stir the yolks of two eggs and a tablespoon of butter to a cream. Add a cup of cracker flour and the whites of the eggs beaten to a froth. Roll into balls size of a marble and boil eight to ten minutes.—*Mrs. Albrecht.*

2. Melt a piece of butter the size of an egg, and one-fourth cup of milk. Let come to a boil. Stir in enough flour to make a paste. Let it cool; then add the yolks of two eggs and the whites beaten to a froth. Then boil a few minutes.—*Mrs. Albrecht.*

Corn Soup.

Cook a can of corn with a cup of water and three stalks of celery, sliced fine, fifteen minutes; then add one quart of milk, an ounce of butter, pepper and salt to taste; cook fifteen minutes longer. Beat the yolks of two eggs in soup tureen, remove soup from fire and pour over eggs. Serve immediately.—*Mrs. G. W. Hamilton.*

Farina Soup.

To one pint of milk add two ounces of butter, and salt to taste. When boiling, stir in enough farina until it thickens; keep stirring until thick mush. When cool stir in four eggs. Have soup stock boiling and drop into it the farina by the teaspoonful.—*Mrs. Mohr.*

Lobster Soup.

Into one quart of milk and one pint of water, drop the finely chopped meat of a large lobster. Season with butter, salt, and red pepper, and thicken with a tablespoon of flour. Boil ten minutes.—*Mrs. Dye.*

Tomato Soup.

To one can of tomatoes add a little more than a quart of cold water. Boil hard between twenty and thirty minutes. Rub through a sieve as much of the pulp as possible. Return to the fire, add one tablespoon of butter; salt and pepper to taste, and one-fourth teaspoon of ground cloves. When boiling add a small teaspoon of soda, dissolved in hot water; add

immediately, one and one-half pints of sweet milk, have eight crackers rolled fine, stir through and serve.—*Mrs. Boicourt.*

Noodles.

Take three eggs, butter or lard the size of an egg, three tablespoons of water, pinch of salt, flour to make a stiff dough. Roll very thin, let them dry for two hours, cut in strips half an inch wide. Cook in chicken soup for a half hour.—*Mrs. Elam.*

Amber Soup.

Put a two-pound beef bone, one chicken and a slice of ham on to boil in a gallon of cold water. Boil slowly for four hours. Mince and fry one onion in a tablespoon of butter, add it to the soup with a sprig of parsley, half of a small carrot, three whole cloves, pepper and salt. Boil one hour and then strain the soup and let stand over night, next day remove the fat from the top, take up the jelly carefully, avoiding the settlings, and mix with the whites and shells of two eggs (to clear it). Boil quickly one minute, skim carefully, strain through a bag until clear. Color by adding a tablespoon of caramel. Heat just before serving.—*Mrs. Izor.*

FISH AND SHELL FISH.

“Should you lure
From his dark haunt beneath the tangled roots
Of pendant trees, the monarch of the brook
Behooves you then to ply your finest art.”

Baked Fish.

Clean and wipe dry a fish weighing three pounds, rub inside and out with pepper and salt, fill in with stuffing made like that for poultry, sew it up and put in a hot pan with a little butter, dredge with flour and lay bits of butter over the fish. Bake one and one-half hours, basting occasionally.—*Mrs. W. H. Dye.*

Cod-fish Balls.

Take about one pint of salt cod-fish, shredded fine, a quart of raw peeled potatoes, cut in halves: put the potatoes to cook in cold water; when nearly done add the fish: when done drain thoroughly, mash, add a half cup of sweet milk, one egg, two tablespoons of butter, a little pepper, and salt to taste. Beat all thoroughly with a wooden spoon (an iron spoon will turn it dark), drop by the spoonful into boiling fat and fry brown, or fry in flat cakes.—*Mrs. H. P. Hood.*

Fish—Turbot a La Creme.

Boil four pounds white fish in salted water until tender and pick up fine, all bones being removed. Scald one quart of sweet milk with one-fourth pound

of butter, thicken with flour until like cream, add pepper and salt with parsley or celery tips chopped fine. Place in pudding dish, layers of fish and sauce alternating; cover the top with rolled crackers and brown half an hour. This is sufficient for twelve persons.—*Mrs. McCulloch.*

Cod-fish Balls.

Take a piece of cod-fish, wash the salt off, then pick into small pieces. Pare your potatoes, and cut into quarters; if large, into eighths. To one pint of cod-fish, add one quart of cut potatoes; put them in a kettle, potatoes first, cod-fish on top, with nearly a kettleful of boiling water. Let it boil until the potatoes are done, then drain the water off, mash and beat them with a wire potato masher; add a heaping tablespoon of butter, two well-beaten eggs, and salt and pepper to taste. Form into balls. Set a wire basket in hot lard some time before using to prevent sticking. Put balls into basket, and when brown turn out on light brown paper.—*Mrs. Edgar A. Brown.*

Baked Fish.

Clean, rinse and dry the fish; rub inside and out with salt and pepper; fill with a dressing made like that for poultry, but drier; place in the pan and dredge with flour, and lay over it some bits of butter; add water, and bake about an hour and a half, basting occasionally. Garnish with hard boiled eggs, and serve with the following sauce: two eggs beaten with half teaspoon of mustard, butter the size of a walnut, pinch of salt and pepper, teaspoon of flour, teaspoon of sugar, and half cup of vinegar. Let it come to a good boil, stirring all the time.—*Alice James.*

Oysters—Pan Roast.

The oysters must be drained and bits of shell removed; then put into a hot pan containing one table-

spoon of butter, half a teaspoon of salt, one-fourth teaspoon of pepper, one quart of oysters. Cook over a brisk fire until the edges of the oysters curl, which will be in five minutes. Serve with or without toast.—*Mrs. McCullough.*

Baked Salmon, with Potato Stuffing.

Prepare fish as for baking, stuff with potato, chopped onion, salt, pepper and butter. Sew together, sprinkle fish with pepper, salt, flour and bits of butter. Baste frequently until done.—*Mrs. Mohr.*

Fried Oysters.

To one quart of bulk oysters allow three-fourths quart of fine cracker crumbs. Season the crumbs with salt and pepper. Drop one of the largest or two or three of the small oysters on the crumbs, add a teaspoon of the liquor. Take these in the hand, with plenty of the crumbs, press firmly and turn gently, keeping plenty of dry crumbs in the hand, until it is moulded about the size and shape of an egg.

Drop in hot fat sufficient to cover. Remove as soon as they become a light brown and place on a paper in the open oven. Fry as soon as prepared.—*Mrs. H. H. Fay.*

Escalloped Oysters.

To one quart of oysters take two-thirds of a teacup of butter and the same of flour, rub the flour and butter to cream and stir with one pint of boiling milk. Stir the oysters in the sauce while boiling hot, season with salt and pepper, cover with rolled crackers, place in oven and bake.—*Mrs. Geo. Hamilton.*

Escalloped Oysters.

Drain the oysters from the liquor, butter the bottom and sides of a deep dish. Place in the bottom a layer

of bread crumbs, then a layer of oysters, bits of butter strewed over them, a little salt and pepper. Alternate layers until the dish is full, having bread crumbs and butter on top. Bake half an hour.—*Carrie S. Porter.*

Creamed Cod-fish.

Pick into very fine shreds one pint cod-fish, cover with cold water, let come to the boil, then drain off. To the fish add one quart milk, season with butter and pepper and thicken with flour enough to make a thick gravy. Just before serving remove from fire and beat an egg thoroughly through it.—*Mrs. Geo. Hamilton.*

MEATS.

"Tenderness is a virtue."

"A joint of mutton, and any pretty little tiny kickshaws, tell William cook."

Beef a La Mode.

Take four pounds of beef, either a round or a chuck roast, rub well with salt and pepper, place in a deep dish. Cover with equal parts of vinegar and water, and place in and around three or four slices of onion and lemon and three cloves. Cover close, keeping it in this three or four days, turning the meat each morning. Cook it as you would a pot roast. This is also good cold.—*Mrs. Parer.*

Meat Patties.

Cut squares out of good puff paste; fill with chopped meat, veal and pork, onions, parsley, lemon, sardines, and a little suet, all of which has been stewed in butter; then turn over corner to corner; brush over with egg and bake.—*Emma Mohr.*

Sausage Balls.

To one and one-half pounds of fresh sausage meat add two eggs, and beat until light. Add three table-spoons of fine corn meal, beat hard and drop from a spoon into a skillet of very hot lard.—*Mrs. Boicourt.*

Beef Loaf.

Three pounds round steak, chopped fine, four butter crackers rolled fine, two eggs, one-half cup butter, salt and pepper to taste. Bake an hour.—*Mrs. A. J. McConney.*

Escalloped Chicken.

Take a young chicken, cut up as for frying; dip into beaten egg and cracker crumbs, salt and pepper, and lay into a baking pan. Take one-half cup of butter, dissolve with one cup boiling water and pour over the chicken. Bake three quarters of an hour to a light brown, basting often.—*Mrs. John Elam.*

Calf's Liver and Bacon.

Pour boiling water over the liver, fry four or five slices of bacon; as soon as the fat cooks from it remove the liver from the water, roll in flour and place in the skillet with the bacon. Cook very slowly a long time.—*Mrs. Geo. Hamilton.*

Beef Rolls.

Round of beef cut real thin in neat, oblong pieces, a small thin slice of breakfast bacon on each piece, roll up, tie with thread. Place in a pan on the fire all the scraps you have trimmed off your meat, let them fry, then remove the scraps and put in your rolls until they are brown, when brown take out and place in a sance pan, stir into the grease in the pan a tablespoon of flour and a quart of hot water. Strain this over the rolls and put them where they will stew gently from an hour and a half to two hours. Before serving remove the thread from each roll.—*Mrs. James Smith.*

Beef Omelette.

Three pounds of raw beef chopped fine, three eggs, two tablespoons of milk. Stir eggs and milk to-

gether. Two slices of pork, or one-half cup of butter, four crackers rolled fine, one teaspoon of pepper, one teaspoon of salt, one teaspoon of sage. Cover with buttered cloth and bake two and one-half hours. Baste with butter and water.—*Mrs. Griggs.*

Beef a La Mode.

Four or five pounds of the round of fresh beef. Use a carving steel to make holes all through the piece, an inch or two apart. The piece of meat should be four or five inches thick. Cut pieces of pickled pork the size of a die square and two inches long, and stick them into these holes; then rub the beef, both sides, with pepper, salt, and ground cloves mixed. Have heated some fresh lard in your pot, fry a medium sized onion in it quite brown. Lay your meat in this and pour around it as much boiling water as will almost cover it. Have a close lid and stew at least three hours. About an hour before it is done pour in two table-spoons of tomato catsup or Chili sauce, or a large cup of canned tomatoes. One or two carrots, or turnips, or both, is considered an improvement by some people.—*Currie S. Porter.*

Beefsteak Pie.

Cut a steak into small pieces, crack the bone, and put in a stewpan with water enough to cover. Cook until half-done. At the same time parboil a few potatoes in another pot. Line the sides of a pudding-dish with a good crust, put in a layer of beef with salt, pepper, and a very little chopped onion; then a layer of sliced potatoes with a little butter scattered upon them; and so on, until you have used beef and potatoes. Pour over the gravy, which has been thickened with some flour. Cover with a crust, leaving a slit in the middle. Bake half an hour.

CRUST FOR MEAT PIES.

One quart of flour, three tablespoons of lard, two and one-half cups milk, one teaspoon of soda wet with hot water and stirred with the milk. Sift in the dry flour, salt, work lightly and quickly. Do not get it too stiff.—*Mrs. Paver.*

How to Use Cold Roast Beef.

1. Take the meat and cut in small pieces. Put the gravy that may be left in a pot, add the meat with enough water to cover. Make a biscuit dough and, instead of rolling it out, take small pieces and roll into balls, and when the stew is boiling, drop in the balls and boil fifteen minutes.

2. Take cold beef, chop it as fine as possible; season with salt, pepper, chopped onion or nutmeg, and chopped parsley; add a slice of bread which has been softened in some boiled milk, one well-beaten egg; mix well together; make flat cakes and fry in hot lard.—*Mrs. Paver.*

Beefsteak Roll.

Select a nice loin steak, pound it well, season with salt and pepper and put small bits of butter over it. Begin at one end and roll it together. Tie with string. Put in a dripping-pan with a little hot water. Bake about three-quarters of an hour.—*Mrs. Marshall.*

Beef Loaf.

Three pounds of raw beef from the "round" chopped very fine, one small cup of fine, dry bread crumbs, one cup of milk or water, one-fourth cup of butter, one tablespoon of pepper, a little sage or thyme. Bake in a deep buttered pan (covered) about an hour. It will turn out of pan a firm brown loaf, and it is very nice, hot or cold.—*Mrs. M. Merritt Fay.*

Ham and Eggs.

Take ham or breakfast bacon, cut very thin into small pieces; take nine eggs, break in a bowl, beat thoroughly, then add nine spoons of milk; pour over the hot frying ham, sticking your fork here and there for the eggs and milk to cook. When done put in a hot oven a few minutes before serving.—*Mrs. Parer.*

Ham Farce.

Take all the ham you have left, cut all from the bone, chop it as fine as possible; at the same time parboil some potatoes with their jackets on. When the potatoes are boiled and cold enough to handle, take a pudding dish, butter it and slice in a layer of potatoes with a very little salt (as your ham is salty), add pepper and if one likes, a little chopped onions; then add a layer of ham, and again potatoes, so on until your ham is used; let the last layer be potatoes; take an egg, beat in a cup, fill with milk, pour over the farce; place a pan over it and bake in the oven a few minutes before serving; take off the lid and let the potatoes brown. A half an hour will answer for baking.—*Mrs. Parer.*

Veal Loaf.

Three pounds uncooked veal, quarter pound salt pork (less will answer if butter is used). Chop fine, mix with three eggs, four Boston crackers powdered, one and one-half teaspoons of salt, two of pepper, one grated lemon, half teacup catsup; press hard in a pudding dish and bake two hours; slice thin and serve cold.—*Mrs. Greenstreet.*

Veal Loaf.

Four pounds veal, one-half pound sausage, or pickled pork, one cup bread crumbs, one-fourth teaspoon Cayenne, one-fourth thyme, one-fourth savory, one-fourth marjoram; mix together with three eggs; add butter if desired.—*Mrs. A. J. McConney.*

Veal Loaf.

Three pounds veal or lamb, one-fourth pound salt pork chopped fine, two eggs, one teacup of powdered crackers, one teaspoon of sage, two teaspoons of pepper, three teaspoons of salt; make up in a loaf and bake in oven slowly about two hours.—*Mrs. A. Blitz.*

Calf Head and Ham.

Boil a calf head the day before. Preserve liquor. Chop the meat, season with salt, pepper and juice of a lemon. Prepare half as much ham, also chopped fine. Butter a pudding dish, lay in the bottom a layer of chopped veal, then a layer of ham. Moisten each layer with the liquor of the calf head, using a very little. When your dish is filled, pour over more liquor, and when it has soaked into the mixture, put a lid over it and bake one hour. When done, turn this out. This is a good dish to serve cold for lunch or supper, with salads.—*Mrs. Parer.*

Baked Ham.

Take a good salt ham and soak it all night. Make a very stiff batter of flour and water. Spread over the ham and bake slowly for about six hours. Let the ham get perfectly cold before slicing.—*Bessie Stratford.*

Fried Calf's Brain.

Soak several hours in weak brine to extract blood. Drain and simmer four minutes in very little boiling water. Then drain again. Salt and pepper to suit taste. Have ready a beaten egg. Sift grated crackers. Dip in egg and then in crackers twice and fry in hot butter. Keep closely covered while frying. Nice for luncheon.—*Mrs. Albrecht.*

Dumplings.

To each cup of flour used, mix one teaspoon (heaping) baking powder, moisten with milk until a little softer than biscuit dough. Drop a teaspoonful in a place in a steamer, place over a kettle of boiling water, cover closely and do not raise the lid for twenty minutes, when they will be done. They are excellent served with either chicken or veal, pouring the gravy over the dumplings. Use no salt in the dumplings.—*Mrs. G. W. Hamilton.*

Frizzled Ham and Eggs.

Take bits of boiled or fried ham, chop fine and place in a skillet prepared with butter or beef drippings. Take four to six well beaten eggs, pour over ham; when heated through, season well with pepper and salt, stir together, cook until brown and turn over without stirring.—*Mrs. Kettenbach.*

Veal Cutlet.

Beat one egg and dip cutlet into it, have ready rolled crackers with pepper and salt, dip cutlet into crackers and fry a nice brown. Veal should always be thoroughly cooked.—*Currie S. Porter.*

Sour Venison.

Put venison in vinegar with pepper and onions, let it remain two or three days. When preparing, put into a deep pan into plenty of butter. When nicely browned add the vinegar gradually and when almost done add half cup thick sour cream.—*Mrs. Emma Mohr.*

Tenderloins.

Two pounds not split. Cut each one into three equal parts. Keep just enough water to cover them

until they boil tender, add one tablespoon of butter and let them boil down and brown, but not scorch. Take up the meat, add a little water, and thicken with flour for gravy.—*Mrs. Boicourt.*

Poor Man's Turkey.

Take tenderloins, salt and pepper them, cut or tear them lengthwise; have ready some nice dressing, fill the tenderloins, sew them up, and roast in a patent roaster, with plenty of butter. Flank steaks may be served the same way. Take two steaks, placing the dressing between the two steaks; sew up all around. Bake with plenty of butter.—*Mrs. Paver.*

VEGETABLES.

"God Almighty first planted a garden."

"Why does the cook spoil the potatoes?"

Scalloped Tomatoes.

In a baking dish place a layer of cracker or bread crumbs, then a layer of tomatoes, with plenty of butter, salt and pepper, then cracker crumbs, and so on. When the dish is as full as desired pour liquor of tomatoes or boiling water over all and bake.—*Mrs. Purman.*

Corn Pudding.

Eighteen ears of corn, eight to ten eggs, two quarts milk, one spoon of flour or cracker rolled, a little butter, salt and two spoons of sugar.—*Mrs. Griggs.*

Cabbage, with Whipped Cream.

Cut cabbage fine; whip one pint of cream stiff. If vinegar is very sour use one-third water; a little sugar to taste. If wanted very nice, whip the cabbage into the cream. Reserve some cream whipped stiff to put over the top.—*Mrs. O. S. Runnels.*

Corn Oysters.

One dozen ears of corn. Cut the kernels through the middle and scrape from the cob. One-half cup milk, one egg, one-half cup of flour, tablespoon of butter. Mix well together and fry in little cakes in hot lard. Salt and pepper to taste.—*Mrs. Griggs.*

Salted Vegetable Pudding.

Pick and wash two handfuls of spinach, boil, then chop fine and stew with butter, salt and pepper. Soak three large rolls, squeeze dry, add a little chopped cold meat, chopped onions, parsley. Stir one-eighth pound of butter, five yolks of eggs, and beaten whites, all together with spinach and bread; tie into a buttered cloth, boil one hour. Sauce made of butter, flour (browned) then thinned with broth; add one glass of white wine, lemon, salt and pepper; garnish with asparagus or oyster-plant.—*Miss Mohr.*

Green Corn Pudding.

One dozen ears of sweet corn cut with a sharp knife. Split each row of kernels and scrape from the cob; mix with two well-beaten eggs, one tablespoon of sugar, one tablespoon of butter, a little salt, one pint of sweet cream. Bake in a pudding-dish one hour and a half. Serve as a vegetable.—*Mrs. John B. Elam.*

Potato Dumplings.

Grate six large cold boiled potatoes; fry small cubes of stale bread in butter until light brown; to the grated potatoes add the eggs, cubes of bread and salt; flour until thick enough to hold together. Shape in good-sized round balls with hands rubbed with flour. Put these in boiling water fifteen or twenty minutes. Take out and strain. Pour over them a brown butter sauce.—*Emma Dithmer.*

Corn Pudding.

Drain the corn and chop the kernels very fine; rub together one tablespoon of butter and one of sugar, a beaten egg and two cups of milk. Stir the chopped corn into this and salt slightly. Bake in a good oven one half-hour.—*Mrs. Albrecht.*

Stuffed and Baked Tomatoes.

From the blossom end of a dozen solid tomatoes, cut a thin slice, and with a spoon scoop out the pulp; chop a small head of cabbage and a good-sized onion finely, mix them with fine bread crumbs and the tomato pulp. Season with pepper, salt, and a cup of sweet cream; mix well, fill the tomato shells, and place in a buttered baking dish with just enough water to keep from burning: drop a small lump of butter in each tomato and bake until done.—*Mrs. J. C. Walk.*

Boston Baked Beans.

One quart of beans; wash thoroughly and soak over night in plenty of cold water. Drain off, and let boil a few minutes, putting them in cold water; drain again and put in the crock intended to bake in. Allow ample room for them, and add a large tablespoon of molasses and a good-sized piece of butter. If pork is relished, get one pound in a square piece, slash the rind in small squares, after pouring boiling water over it and washing thoroughly. Press down among the beans; cover all with boiling water; cover over and bake all day. They require filling up with boiling water several times during the baking.—*Mrs. Chas. Stone.*

Beets.

Boil until tender. Peel, cut in dies and add a dressing of salt, pepper, a teaspoon of sugar, and a cup of drawn butter. Some think a little vinegar an improvement.

Drawn Butter.

Into one-half tablespoon of flour rub a small cup of butter; beat thoroughly, and add a very little salt; then pour on it one-half pint of boiling water, stirring constantly. Put in a custard kettle and cook. Do not let it boil or it will be oily, and that spoils it.—*Mrs. E. C. Sewall.*

Baked Beans.

Soak the beans over night in cold water; in the morning pour the water off, and put them on to boil, well covered with water. Put in one-fourth of a teaspoon of soda to one quart of beans; boil about five minutes, then drain the water off. Cover the bottom of your baking crock with a layer of beans, then put in some squares of breakfast bacon and salt; cover this with beans and another layer of bacon, and so on until your beans are all in, then put three or four squares of bacon on top. Two tablespoons of molasses to one quart of beans; cover well with water. Bake in a slow oven, and be careful to keep them filled up while baking. Use a tall crock and cover it while baking. The longer they bake the richer they become. Five or six hours will bake one quart.—*Mrs. John B. Elam.*

SALADS.

“Nothing is pleasant that is not spiced with variety.”

Salmon Salad.

One can salmon; one small head of cabbage, chopped very fine; one teacup vinegar; one tablespoon dry mustard; one teaspoon salt; one teaspoon pepper; two tablespoons melted butter; two eggs; six tablespoons milk. Let it scald and pour over cabbage and salmon.—*Mrs. Emerson.*

Salad Dressing—Without Oil.

To the yolks of two eggs and the whites of one, add three tablespoons vinegar; cook slowly, stirring constantly until the mixture thickens. Take from the fire, add three spoons salt, one teaspoon mustard, one-third teaspoon white pepper, stirring well to be sure that it is thoroughly mixed. When the dressing has cooled add enough cream to double the quantity and beat well before serving.—*Miss C. McKay.*

Salmon Salad.

Set a can of salmon in boiling water for two minutes; take out of can and put in a deep dish; pour off the juice or oil; sprinkle salt and pepper over it; add a few whole cloves; cover with cold vinegar; let stand all day: take from vinegar and put on platter.

DRESSING.

Beat the yolks of two raw eggs with the yolks of two hard-boiled eggs, mashed: add gradually a tablespoon of mustard, three of melted butter or salad oil, a little salt and pepper, vinegar to taste. Beat a long time. Add lemon juice and a little sugar. Pour over the salmon and serve. Lettuce is an addition, but not necessary.—*Mrs. Henry Werbe.*

Chicken Salad.

Boil one chicken till tender; pick meat from the bone and cut into small bits. Add equal quantity of celery cut same as chicken, yolks of four hard boiled eggs mashed fine, one small tablespoon of mustard, one small tablespoon of sugar, one small tablespoon of salad oil or melted butter, salt and a little black or red pepper. Mix all with vinegar. Serve on crisp lettuce leaves.—*Mrs. Loudon.*

Dressing for Slaw.

Two eggs beaten light, one half tablespoon of salt, one-half tablespoon of sugar, one-half teacup of sweet milk, one tablespoon of butter, and vinegar enough to make it tart. Let it come just to a boil and pour over the cabbage.—*Mrs. Elam.*

Celery Salad.

One small head of cabbage, three bunches of celery chopped very fine. Take one teacup of vinegar, lump of butter size of an egg, one teaspoon made mustard, one of salt, pinch of Cayenne pepper, one tablespoon sugar. Mix these well. Put on the stove until it thickens. When cold add two tablespoons of rich cream. Pour over the salad.—*Mrs. Boicourt.*

Salmon Salad.

For the dressing, take one cup of vinegar, two teaspoons of sugar, one teaspoon of made mustard, one of olive oil or melted butter, pepper and salt to taste, one teaspoon of celery seed, or the fresh chopped celery. Pick the salmon to shreds with a fork, chop one bunch of lettuce and the whites of three hard boiled eggs, and mix with the salmon. Rub the yolks fine and mix with the dressing. Pour dressing over the salmon and toss up until thoroughly mixed. Serve on lettuce leaves.—*Mrs. Izor.*

Hot Slaw.

Chop small head of cabbage fine, salt and pepper to taste. Take one teaspoon of mustard, one tablespoon of sugar, a small lump of butter and one cup of vinegar. Heat this boiling hot and pour over cabbage.—*Mrs. Charles Campbell.*

Cabbage Salad.

One egg, two tablespoons of sugar, beaten together; add two tablespoons of vinegar, cook until it thickens, then let it cool. Add three tablespoons of sour cream. Beat all together, then prepare cabbage; salt and pepper, add dressing and stir.—*Mrs. D. A. Meyer.*

Salad.

Thirteen potatoes, boiled just to pierce with fork, cut in dice. Eight hard boiled eggs cut fine, eight medium sized pickles, chopped fine, two onions, two stalks celery, cut fine, two tablespoons of oil, or ham fryings, one tablespoon mustard. Sweeten to taste, salt, thin with vinegar.—*Mrs. J. C. Walk.*

Lettuce Salad.

After cleaning the lettuce, pick into small pieces and place in bowl. Slice over the top hard boiled eggs

cooked tender. To one well beaten egg add one teaspoon mustard, a teaspoon of sugar, enough vinegar and water for the salad, then cook, stirring to keep from curdling. When cool pour over salad.—*Mrs. Purman.*

Potatoes and Endive Lettuce.

Boil potatoes; when cooled a little, slice; add sliced onion, salt and pepper; then mix with large spoonful of sour cream and vinegar. Wash endive lettuce, cut very fine; wash in warm water and mix well with potatoes. Garnish with hard boiled eggs.—*Miss Mohr.*

Mayonnaise Dressing.

One tablespoon of mustard, one of sugar, one-tenth teaspoon of Cayenne, one teaspoon of salt, yolks of three uncooked eggs, juice of half a lemon, one-fourth of a cup of vinegar, one pint of oil and one cup of whipped cream. Beat the yolks and dry ingredients until they are very, very light and thick, with either a silver or wooden spoon, or, still better, with a Dover egg-beater of second size. The bowl in which the dressing is made should be set in a pan of ice water during the beating. Add a few drops of oil at a time until the dressing becomes very thick and rather hard. After it has reached this stage the oil can be added more rapidly. When it gets so thick that the beater turns hard, add a little vinegar. When last of oil and vinegar have been added, it should be *very* thick. Now add lemon juice and whipped cream. Place on ice for a few hours unless ready to use it. Cream may be omitted without injury.—*Mrs T. M. Bassett.*

Salad Dressing.

Yolks of two hard-boiled eggs rubbed very fine, one teaspoon English mustard, one of salt, yolks of two

raw eggs beaten into the other, dessert-spoon sugar; add sweet oil, poured in by small quantities, and beaten as long as the mixture continues to thicken, then add vinegar till as thin as desired.—*Mrs. J. C. Walk.*

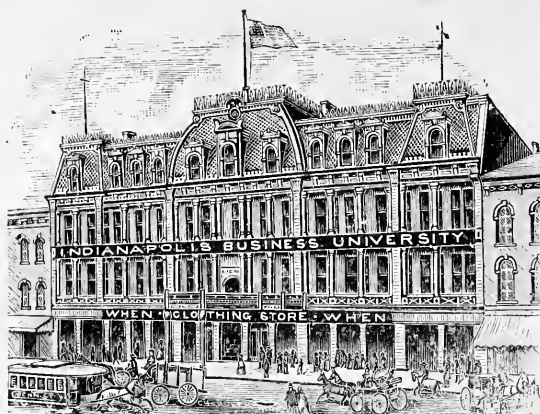
Shrimp Salad.

To a quart of shrimps, cut fine three stalks celery and a half cup of chopped blanched almonds; add the above dressing.—*Mrs. J. C. Walk.*

Salad Dressing.

Three tablespoons vinegar, one tablespoon butter, one teaspoon sugar, one-fourth teaspoon mustard, pepper and salt to taste. Heat these ingredients, and while warm stir in the beaten yolks of two eggs. Let it cook a few seconds until it thickens, and then add whipped cream, beating all the time; quantity of cream to suit mixture. This is excellent for lettuce, hard-boiled eggs and cabbage.—*Mrs. W. A. Bell.*

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ENTREES.

“It is no small commendation to manage a little well.”

Cheese Souffle.

Two tablespoons of butter, two tablespoons of flour, melted together; generous half cup of milk, half cup grated cheese, yolks of three eggs. Beat all together (this can be prepared any time), and when needed beat the whites of the eggs, add quickly, and bake in a very hot oven.—*Mrs. George Hamilton.*

Corn Croquettes.

To one-half can of corn, add salt, pepper, one tablespoon milk or cream, one egg well beaten, and enough fine cracker crumbs to just hold mixture together; drop in spoonfuls into boiling lard. Be careful not to get at all stiff, or they will be spoiled.—*Mrs. E. C. Sewall.*

Cheese Straws.

Two ounces of butter, two ounces of flour, two ounces of cheese, grated fine, a dash of salt; make into a thin paste like pie dough; roll very thin into strips an inch wide; bake a light brown. Serve hot or cold.—*Mrs. Albrecht.*

Cheese Straws.

Grate a cupful of good rich cheese, add a cupful of flour, a pinch of salt and water enough to make a stiff dough. Cut in strips and bake in a quick oven.—*Mrs. John B. Etam.*

Rice and Eggs.

Spread a layer of cold boiled rice upon a baking dish, season with salt and pepper, make little hollows in the rice and break an egg into each. Bake four minutes.—*Mrs. W. H. Dye.*

Tomato Fritters.

One quart stewed tomatoes, one egg, one teaspoon baking powder; stir in flour to make stiff batter; drop a tablespoonful at a time in hot lard.—*Mrs. A. J. McConney.*

Chicken Croquettes.

One solid pint of finely chopped cooked chicken, one tablespoon of salt, half a teaspoon of pepper, one cupful cream or chicken stock, one tablespoon flour, two eggs, one teaspoon of onion juice, one pint of crumbs, three tablespoons of butter. Put the cream or stock on to boil; mix the flour and butter together and stir into the boiling cream, then add the chicken and seasoning: boil for two minutes and add two of the eggs, well beaten; take from the fire and set away to cool; when cold shape and fry. Chopped parsley may be added.—*Miss Greenstreet.*

Veal Croquettes.

One pint cold finely chopped veal, one-half pint bread crumbs, one tablespoon milk and one beaten egg. Make in cakes and fry.—*Laura M. Campbell.*

DESSERTS.

“The proof of the pudding is in the eating.”

Mince Meat.

One quart of cider, three pints of sugar, one pint of molasses; boil, and add, while boiling, two quarts, or four quarts if preferred, of chopped apple, one quart of suet and one quart of fruit (raisins and currants); add two quarts of chopped meat; boil a short time; add when nearly cold two tablespoons of cloves, two and a half of cinnamon, four nutmegs, salt, citron, candied orange or lemon peel.—*Mrs. E. M. Griggs.*

Mince Meat.

Take three pounds of cooked lean beef, two pounds of beef suet, five pounds of apples, two pounds of currants, three pounds of raisins, one pound of citron or orange peel, four pounds of white sugar, one heaping teaspoon each of ground cinnamon, ginger and nutmeg, scant half teaspoon each of cloves, mace, and allspice, one level teaspoon of salt, two wine glasses of strong brandy, four of sherry, two lemons chopped fine, one glass of currant jelly and cider to make the mince meat sufficiently juicy. Chop meat, suet and apples as fine as possible, removing all skin and gristle from meat; mix spices with sugar and sugar with meat before adding other ingredients; mix all together thoroughly and set over the fire until heated through.—*Mrs. T. D. Armstrong.*

Cream Pie.

Make a paste of two heaping teacups flour, one-fourth teaspoon of baking powder, scant cup lard and butter mixed, enough ice water to moisten, pinch of salt. Line two deep pie-tins and bake.

FILLING.

One quart milk, two tablespoons of corn starch, two of sugar, salt, lemon flavoring. Put the milk into a two-quart pail (reserving enough to mix with the corn starch) and set in a kettle of boiling water. When scalding, stir in the corn starch, milk and sugar mixed; cook for a few minutes. When partly cool, add salt and flavoring and pour into the crusts. Just before serving, and when perfectly cold, cover with thick whipped cream, flavored to taste.—*Emma Laird Kimball.*

Pie-Plant Pie.

One cup of pie-plant, chopped fine; one cup of sugar, one tablespoon of flour, yolks of two eggs; flavor with lemon; beat the whites and put on top, just as you would for lemon pie.—*Mrs. Kate McConney.*

Lemon Cream, for Pies or Tarts.

One cup of sugar; juice of two lemons; yolks of four eggs, well beaten; and one tablespoon of butter. Boil until it has the consistency of jelly.—*Mrs. Edgar A. Brown.*

Cocoanut Pie.

To the yolks of three eggs, add one pint of milk, one grated cocoanut; sugar to sweeten; put in crust and bake; stir three tablespoons pulverized sugar into the beaten whites; spread over pie and bake to a light brown.—*Miss Aldrich.*

Sweet Potato Pie.

Boil sweet potatoes until well done, mash and rub through a sieve. To a pint of pulp add three pints of sweet milk, a tablespoon of melted butter, a teacup of sugar, a pinch of salt, yolks of three eggs, and nutmeg and lemon to flavor; bake; beat the whites to a froth, with a little sugar; spread over the custard, and brown lightly.—*Mrs. Henry Werbe.*

Lemon Pie.

To the juice of one lemon, add one tablespoon of butter, one cup of water, one cup of sugar, two tablespoons of corn starch and yolks of two eggs. Put these into a pan and cook until a thick paste, stirring often; roll out a bottom crust and bake. After filling the crust, spread the beaten whites of two eggs, sweetened and flavored to taste, over the top.—*Miss Mary Ingersoll.*

Lemon Pies.

Soak eight finely rolled crackers in two cups of boiling water; separate the whites and yolks of four eggs, and beat the yolks with one cup of granulated or white sugar; add a little salt and the juice and rind of one lemon. Beat the crackers in the mixture and put in pie plates lined with paste to bake. While this is baking, beat the whites of three eggs to a stiff froth and mix with eight tablespoons of sugar. After the pies are baked, spread this on the top and brown in the oven. This makes two pies.—*Mrs. Griggs.*

Lemon Pie.

Grate one lemon to one cup of hot water, two cups of sugar, yolks of four eggs, a lump of butter as large as a walnut, four tablespoons of flour, stirred smooth in cold water. When baked, beat the whites and four tablespoons of sugar; spread over and brown. This is enough for two pies.—*Mrs. Mabel Elhuis.*

Plum Pie.

One cup of plums, two cups of sugar, one-half cup of butter, one egg and the yolks of three others. Use the whites, beaten, for the top. This makes two pies.—*Mrs George Hamilton.*

Lemon Pie.

One lemon, one egg, one tablespoon of flour, one tablespoon of butter, one teacup of sugar, one cup of chopped raisins. Beat butter and sugar, add egg, flour, lemon, and enough water to fill the pie-dish; sprinkle raisins over the top. Bake in open crust.—*Mrs. W. A. Bell.*

Queen's Pudding.

Soak one pint of bread crumbs in one quart of milk, yolks of four eggs, one cup of sugar, two teaspoons of lemon extract, butter the size of an egg. Bake. When cool spread with peaches or any kind of canned fruit. Cover with the whites of four eggs beaten to a stiff froth with one cup of sugar, and one teaspoon of lemon extract. Serve with sauce.—*Mrs. J. B. Elam.*

Batter Pudding.

Beat four eggs light in a bowl. Stir in it seven even tablespoons of flour; thin with a pint of milk; bake in a moderate oven three-quarters of an hour. Serve as soon as done and eat with cream and sugar.—*Anna Minger.*

Lemon Cream Pudding.

Four eggs, beaten separately; four tablespoons of sugar in the yolks; juice and rind of one lemon; three tablespoons of hot water. Put in a pan on the fire and stir until thick; then remove from the fire and stir in the whites beaten very light.—*Mrs. James Smith.*

Suet Pudding.

One cup of suet, one cup of molasses, one cup of raisins, one cup of sour milk, two cups of flour and one teaspoon of soda. Boil in a pudding mould five hours.

SAUCE FOR THE ABOVE PUDDING.

One cup of sugar, one-half cup of butter, two eggs, beaten together to a cream. Add to this three-fourths of a pint of boiling water, stirring briskly. Let it simmer till it thickens. Flavor with whisky or vanilla.—*Mrs. Bertha Wade.*

Tapioca Custard Pudding.

One cup of tapioca, soaked over night in cold water enough to cover it; one quart of milk; one cup of white sugar powdered; five eggs; half the peel of one lemon grated; and a very little salt. Make a custard of the yolks, sugar and milk. Warm the milk slightly in a farina-kettle before mixing with the other ingredients. Beat this custard into the soaked tapioca; salt; whisk the whites of the eggs to a standing froth; stir it swiftly and lightly; set the pudding dish (well buttered) into a pan of boiling water, and bake in a moderate oven. Brown delicately by setting it for a minute on the upper grating of a quick oven. This may be eaten warm or cold, with or without sauce.—*Bessie Graham.*

Fuller Pudding.

One cup of molasses, two-thirds of a cup of butter, one cup of water, one teaspoon of soda, one teaspoon each of ground cloves and cinnamon, one-half teaspoon of salt, four cups of flour, one-half pound each of raisins and figs. Steam three hours and serve with sauce.—*Mrs. J H Goodhart.*

Scotch Pudding.

Put a layer of fruit about one inch thick in a kettle that can be tightly covered for steaming. If dried fruit is used, it should be partially cooked first. Over the fruit pour a batter made of one pint of milk, salt, two teaspoons of baking powder, and flour to make a stiff batter. Steam one hour. Eat with hot sauce.—*Mrs. S. D. Yeaton.*

Pudding.

Two ounces of butter, two ounces of flour, two ounces of pulverized sugar. Beat the butter to a cream, and then stir in the flour and sugar, adding the beaten yolks of five eggs, and also the whites, whisked to a snow. Flavor with vanilla and thicken with stale sponge cake crumbs; mix all well together and boil one hour.—*Mrs. J. C. Walk.*

Pudding.

One egg, beaten with one spoon of sugar; one cup of raisins; and one of currants; nutmeg; cinnamon and allspice to taste; thicken with flour and boil in a bag. Serve with sweet sauce.—*Mrs. J. C. Walk.*

New England Baked Indian Pudding.

Heat to boiling three pints of milk and stir in corn meal as if for mush, making rather a thin batter. Boil five minutes and remove from the fire; add one cup molasses, one pint of cold milk, three or four sliced sweet apples, and cinnamon, and salt to taste. Serve hot or cold, with or without sauce.—*Mrs. S. D. Yeaton.*

Cottage Pudding.

One cup of sugar, two and one-half tablespoons of butter, one egg, one cup of sweet milk, one pint of

flour, and two tablespoons of baking powder. Flavor to suit. To be eaten with liquid sauce.—*Mrs. Charles Lewis.*

Rice Pudding Without Eggs.

One cup of rice, one of sugar, one-half cup of butter, one cup of raisins, two quarts of milk, nutmeg. Let stand on a warm stove two hours. Bake one hour.—*Carrie S. Porter.*

English Plum Pudding.

One pound of beef suet : one pound of raisins, stoned : one pound of currants : one-half pound of citron chopped fine : three-quarters of a pound of brown sugar : eight eggs beaten light : one teaspoon of salt : one nutmeg, grated : one teaspoon of cinnamon : one teaspoon of cloves and allspice, mixed : rind and piece of one lemon : two wine glasses of wine and brandy, mixed (the wine can be omitted) : two loaves of stale bread, grated. Mix all the ingredients thoroughly : put the pudding in a mould, cover securely : put the mould into a pot of boiling water and boil steadily for four hours. Serve with sauce.—*Carrie Porter.*

Sauce for Pudding.

One cup of sugar and one-half cup of butter mixed to a cream, one cup of sweet milk : put into a saucepan to boil. Wet a tablespoon of corn starch in a little sweet milk and put into the boiling milk. When it thickens, pour it on the sugar and butter, stirring constantly. Flavor with two tablespoons of brandy.—*Mrs. Runnells.*

Christmas Plum Pudding.

One pound of suet cut in pieces, one pound currants, one pound seeded raisins, four eggs, one ounce citron,

one ounce candied lemon peel, one-half grated nutmeg, one teaspoon of beaten ginger, one-half pound bread crumbs, one-half pound flour, one pint milk. Beat the eggs, add half the milk, beat thoroughly, and gradually add the other ingredients, using enough of the remaining milk to thin to proper consistency. Take a clean muslin bag, dip in boiling water and squeeze dry, fill with pudding. Drop the pudding into a pot of boiling water. It should boil at least five hours.—*Mrs. Sarah J. Gill.*

Snow Pudding.

To one pint of boiling water add three tablespoons of corn starch, dissolved in a little cold water; and the whites of three eggs, beaten to a stiff froth. Put in a buttered basin and steam ten minutes.—*Mrs. John Chipman.*

Suet Pudding.

One cup of Orleans molasses, one egg beaten light. Beat egg and molasses together. One cup of currants; one cup of sweet milk; two-thirds of a cup of suet, chopped fine; one small teaspoon of salt; one small teaspoon of soda; one teaspoon allspice; one teaspoon of cinnamon; flour enough to make a dough as for cake. Steam two and a half or three hours.—*Mrs. Runnels.*

Puff Pudding.

Three and one half cups flour, three teaspoons of baking powder, one cup sweet milk, one tablespoon sugar, a pinch of salt. Mix baking powder and flour, stir into the milk, adding sugar and salt. It should be a stiff batter. Stir in last some fruit well dredged with flour. Steam one hour.

SAUCE.

One cup sugar, one tablespoon butter, one pint boiling water. Stir flour with sugar before adding the hot water. Flavor to taste.—*M. L. M.*

Oranged Strawberries.

Place layers of strawberries and sugar alternately in a dish. To each quart of berries used add the juice of three oranges. Let stand on ice some time before using.—*Miss Aldrich.*

Fig Pudding.

One-half pound of figs, chopped fine; one cup of cracker crumbs; one cup of suet, chopped fine; one cup of sugar; one cup of milk. Stir well, wrap in cloth, and steam two hours and serve with brandy sauce.—*Mrs. Edgar A. Brown.*

Steamed Roly Poly.

Roll biscuit dough thin and spread with preserves or fruit (when fresh fruit is used sprinkle with sugar), roll it tight and sew in a cloth, leaving room to swell; boil or steam one hour. Serve with brandy sauce.—*Mrs. J. H. Goodhart.*

Pop-overs.

Four eggs, four cups of flour, four cups of milk, a small piece of butter and some salt. Bake in cups, serve immediately with butter and sugar sauce.—*Mrs. Joseph Moore.*

John's Delight.

Two cups of chopped bread, one-half cup of chopped suet, one-half cup of molasses, one egg, one cup of raisins, one cup of sweet milk with one-half teaspoon of soda dissolved in it, one-half teaspoon of cloves, one teaspoon of cinnamon, a pinch of mace and salt. Boil two hours in a tin pudding-boiler and eat with foaming sauce.—*Mrs. James Smith.*

Snow Pudding.

One-third box of gelatine, juice of three lemons, one-half cup of cold water. Let stand one hour. When the gelatine is dissolved add one pint of cold water, one-half cup of sugar. Strain, and whip until white as snow, then add the whites of three eggs, beaten very light.—*Mrs. James Smith.*

Banana Salad.

Cut the bananas lengthwise as thick as a dollar; pile on a plate so as to leave a hollow center; put on ice; make a syrup of one cup of granulated sugar (moisten just enough to cook); add the juice of one lemon; when cold pour over the fruit; pile whipped cream in the center and serve ice cold.—*Mrs. Izor.*

Strawberry Sherbet.

One quart of strawberries, three pints of water, one lemon (the juice only), one tablespoon orange-flower water, three-fourths' pound of white sugar. The strawberries should be fresh and ripe. Crush to a smooth paste; add the rest of the ingredients (except the sugar) and let it stand three hours; strain over the sugar, squeezing the cloth hard; stir until the sugar is dissolved; strain again and set on ice for two hours or more before using.—*Mrs. Izor.*

Lemon Soup.

One-half cup of sago cooked in water until soft. Let one quart of milk come to a boil, having flavored with bits of stick cinnamon. A tablespoon of sugar; one-half teaspoon of salt; yolks of four eggs, well beaten, stirred into the milk. Into a soup tureen, place a half-dozen lady fingers and one or two lemons sliced. Pour over the hot milk mixed with the sago. Spread

on the top the whites of the eggs beaten very light with a teaspoon of sugar. Serve while hot.—*Mrs. Ida Blank.*

Coffee Jelly.

One pint of sugar, one pint of strong coffee, one and one-half pints of boiling water, one box of gelatine. Dissolve gelatine in water, then add the boiling water, sugar, and coffee. Strain twice, pour into moulds. When used serve with cream and sugar.—*Mrs. George Stacy.*

Lemon Jelly.

Make a lemonade by using four lemons to a pint of water sweetened to taste: strain through a cloth and add one-half box of gelatine, after having dissolved it in cold water: strain again: then pour into moulds and place on ice until perfectly congealed. Serve with whipped cream.—*Mrs. George Stacy.*

Pineapple Jelly.

A pint and a half can of pineapple, scant pint of sugar, white and shell of egg, box of gelatine, juice of one lemon, one quart of boiling water, one-half pint of cold water. Cut pineapple in fine pieces. Put this with the boiling water and simmer gently twenty minutes. Soak gelatine in cold water for two hours. Add pineapple, sugar, lemon, pineapple juice, white and shell of egg to the boiling mixture. Let this boil up once and set back for twenty minutes where it will keep hot, but not boil. Strain through napkin, turn into molds and set away to harden.—*Mrs. T. M. Bassett.*

Jelly Sauce.

To one cup of boiling water add two tablespoons of sugar and two tablespoons of currant jelly. Stir into

this one-half teaspoon of corn starch dissolved in one-half cup of water. Let boil and it will be ready for use. Any other jelly may be used.—*Emma Dithmer.*

Apple Snow.

Sift steamed apples to make one pint of pulp. Beat the whites of three eggs stiff and stir together. To every tablespoon of apple use one teaspoon of sugar. Beat the whole stiff. Keep cold and serve with cream.—*Miss Anna Griffith.*

Orange Pudding.

Peel, slice and seed four large oranges into a dish and sprinkle powdered sugar over them. Make custard of the yolks of six eggs and three gills of sweet milk. When cold pour this over the oranges. Beat the whites of eggs to a stiff froth and add a tablespoon of sugar. Spread over the pudding and put in oven and brown slightly.—*Mrs. A. C. Moore.*

Ambrosia.

Beat the whites of three eggs, adding a cup of powdered sugar slowly. Have prepared three large sweet oranges, peeled and sliced smoothly: six ripe bananas, sliced. Lay in the bottom of a dish a layer of bananas and oranges, covering them with the beaten egg. Alternate them until all are used, having the whites on top. Strawberries may be used.—*Mrs. Geo. Bass.*

Rice Balls.

One pint of boiling milk, yolks of three eggs, beaten: one-half cup of sugar; one tablespoon of corn starch. Pour the custard over rice formed into balls.—*Mrs. W. H. Dye.*

Lemon Toast.

Beat thoroughly yolks of three eggs, add one and one-half cups sweet milk, dip slices of bread into the mixture and fry to a light brown. Beat the whites of the eggs to a froth, add one-half cup of sugar, juice of one lemon, and a cup of water. Bring to a boil and serve with toast as sauce.—*Mrs. W. H. Dye.*

Lemon Sauce.

One-half cup of sugar, one-fourth cup of butter, one heaping teaspoon of corn starch, one egg, one pint of boiling water. Let it come to a boil and add one lemon, squeezed and sliced.—*Mrs. Minnie Merritt Fay.*

Fruit Meringue.

Dissolve two tablespoons corn starch in milk, and add it to one quart of boiling milk. Remove from fire, add one tablespoon of butter, and let cool. Beat in the yolks of three eggs until the mixture becomes creamy, add one-half cup powdered sugar. Place in the bottom of a pudding dish peaches paired and halved. Pour the custard over them and bake one-half hour; spread with the beaten whites, well sweetened. (Other fruits may be used).—*Mrs. W. Dye.*

Corn Starch and Chocolate Pudding.

Boil three cups of milk; when boiling add one-half cup of sugar and two heaping tablespoons of corn starch, dissolved in a little cold milk; and lastly the beaten whites of three eggs. Flavor with vanilla; take out one third of this and add one-half cup of grated chocolate; put a layer of half of the white pudding into a mold; then the chocolate; then the rest of the white.

SAUCE FOR THE ABOVE.

Boil one pint of milk. Sugar to sweeten and the beaten yolks of three eggs. Stir until it thickens, flavor with vanilla, set to cool.—*Emma Dithmer.*

Wine Cream.

Two pints of wine, yolks of six eggs, the juice of two lemons, two tablespoons of corn starch. Put all on the fire and stir until it boils. Sweeten to taste.—*Mrs. Edgar A. Brown.*

Rice Pudding with Apples.

One-half pound rice covered with boiling water, and let stand one-fourth hour. Pour off water. Cook slowly over steam until soft, in three pints of milk. Let stand until cold. Season with one-half teaspoon cianamon, the grated rind of half a lemon. To this add six spoons each of butter and sugar, with the yolks of six eggs beaten to a cream. Take six apples, pare, cut in slices, and cook slowly in half cup of water. Season with two ounces of butter, half teaspoon of cinnamon, a little sugar. Let stand until cold. Grease pudding dish, fill with alternate layers of rice mixture and apples. Bake a light brown. Add the white of beaten egg before serving.—*Mrs. Ida Blank.*

Black John.

One cup of molasses, two-thirds of a cup brown sugar, one cup of flour, two tablespoons of melted butter, four eggs, one small teaspoon of soda. Bake three-quarters of an hour.

SAUCE.

Beat butter and sugar to a cream, and add hot water. Flavor with nutmeg and very little cinnamon.—*Mrs. Monis Albrecht.*

Apple Tapioca.

Soak a large cup of tapioca over night in a pint of water. In the morning add a cup of sugar, a little salt, one cup of cream. Mix and pour over six large green-ing apples, which have been peeled and cored, and the cavities filled with sugar and lemon. Grate some nutmeg over the top and bake one hour. Serve with sweetened or whipped cream.—*Mrs. John Chipman.*

Charlotte Russe.

One pint of stiff, whipped cream; whites of two eggs. Dissolve two tablespoons of gelatine in one-half teacup of warm milk. Mix altogether, and add a cup of pulverized sugar. Take lady fingers or sliced sponge cake and line a pudding dish; pour the mixture in and set on ice over night.—*Mrs. Joseph Moore.*

Spanish Cream.

One quart of milk, one pinch of salt, one-half box of gelatine. Soak the gelatine in milk an hour before using. Set it on the stove till it boils, stirring all the time. Add the yolks of three eggs beaten with a tablespoon of sugar. Lastly, add the whites of the eggs beaten stiff. Flavor to suit taste.—*Mrs. George Stacy.*

Moonshine.

Beat the whites of six eggs to a very stiff froth, and add gradually six or seven tablespoons of powdered sugar. Beat thirty minutes. Cut up two heaping table-spoons of preserved peaches or quinces into tiny bits and mix in. Set on the ice until thoroughly chilled. In serving, pour in each saucer cream that has been standing on the ice. Sweeten and flavor with vanilla.—*Mrs. J. B. Roberts.*

Snow Pudding.

Soak two tablespoons of tapioca in water over night. Beat together one quart of milk, the yolks of three eggs, one cup of sugar and the tapioca. Boil in the milk until thickened, flavor. Beat the whites to a stiff froth, and add to the pudding while hot. Serve when cold.—*Mrs. Sylvester.*

Hard Sauce for Puddings.

Cream, two cups sugar, half cup of butter, and one egg. Flavor to taste.—*Mrs. Kate McConney.*

Sauce.

Two tablespoons butter, six tablespoons of pulverized sugar, white of one egg beaten stiff. Flavor to taste.—*Mrs. Loudon.*

Hard Sauce.

One and one-half cups of sugar (pulverized), one-half cup of butter, one egg, and flavor to taste.—*Mrs. Edwin Hill.*

Foaming Sauce.

Beat one-half cup of butter to a cream, add one cup of granulated sugar, and stir until it is white and foaming. Just before serving, pour on it one cup of boiling water and stir a moment.—*Mrs. James Smith.*

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CAKES.

"The bearings of these observations lays in the application on 'em."

Fruit Cake.

Six eggs, one and one-fourth pounds of sugar, one and one-fourth pounds flour, one and one-half pounds currants, one and one-half pounds raisins, one pound citron or figs, two-thirds cup of molasses, two-thirds cup of brandy, one teaspoon of lemon or vanilla, two teaspoons of cinnamon, cloves, allspice, nutmeg, and teaspoon of soda. Add one tea-cup of flour.—*Mrs. Chas. Lewis.*

Fruit Cake.

Six cups of brown sugar, three and half cups of butter, sixteen cups of flour, three cups of molasses, six pounds of raisins (seedless), three pounds of currants, two tablespoons of cloves, three of mace and three of allspice, four grated nutmegs, twelve eggs, two tablespoons of soda, even full, one and a half pints of good brandy, one and a half pounds of citron. Measure in coffee cup. This makes three large cakes. Cream the butter, then add the sugar, then molasses and spices, then brandy, then the fruit, well floured with a portion of the flour, then add the soda dissolved in a little water, and last the whites of the eggs. Bake at least four hours in a very moderate oven, if in large loaves, small loaves a shorter time. Do not forget paper in pans.—*Mrs. Edgar A. Brown.*

White Fruit Cake.

One and one-half pounds of butter, one and one-half pounds of sugar, one and five-eighths pounds of flour, eighteen eggs, one and one-half glasses of brandy, one small tablespoon of soda, two pounds of currants, two pounds of raisins, (seedless), one-half pound of citron, one-half pound of almonds chopped. Dredge the fruit well with flour and add last.—*Mrs. Horace E. Smith.*

Fruit Cake.

Two cups of butter, two cups of sugar, two cups of molasses, two cups of sour milk, two teaspoons of soda, eight cups of flour, two teaspoons of cloves, two teaspoons of cinnamon, two nutmegs, one-half pound of citron, one pound of currants, two pounds of raisins.—*Mrs. Davis.*

Fruit Cake.

One pound of flour, one pound of sugar, three-fourths pound of butter, two pounds of currants, two pounds of stoned raisins, four ounces of citron, ten eggs, a wine-glass of brandy, one-fourth ounce of mace, one-half pint of West India molasses, three teaspoons of baking powder, one half pound of bitter almonds. Blanch and chop the almonds. Bake four hours.—*Mrs. Sarah J. Gill.*

Pork Cake.

One pound of salt pork chopped fine, two-thirds of a pint of boiling water poured over the pork, and let stand till cold, one and one-half pounds of raisins, chopped, one pound of citron, a few figs, three large cups of brown sugar, two cups of molasses, ten cups of flour, three teaspoons of soda, one tablespoon of cloves, one tablespoon of cinnamon, two nutmegs.—*Mrs. C. S. Roney.*

Vanity Cake.

One and a half cups of sugar, half cup of butter, half cup sweet milk, one and a half cups flour, half cup of corn starch, teaspoon of baking powder, whites of six eggs. Bake in two layers. Put together with frosting.—*Mrs. Kettenbach.*

White Fruit Cake.

Whites of sixteen eggs, one pound of sugar, one pound of butter, one pound of flour, one teaspoon of extract of bitter almonds, one pound of blanched almonds, (sweet), one pound of citron, cut fine, one coconut grated fine. Pound the almonds in a mortar with a little rose water to prevent oiling. Beat eggs until quite stiff, cream the butter. Add alternately sugar, eggs and flour, reserving a little flour for fruit. Stir in fruit last, flavor with rose, vanilla or almond.—*Mrs. W. W. Catlin.*

Coffee Cake.

One cup of brown sugar, one cup of molasses, one cup of butter, one cup of strong coffee, one egg or yolks of two, four even cups of flour, one heaping teaspoon of soda in flour, one tablespoon of cinnamon, one teaspoon of cloves, two pounds of raisins, one-fourth pound of citron. Soften the butter, beat with sugar; add the egg, spice, molasses and coffee, then the flour, and lastly the fruit, dredged with a little flour. Bake one hour in a moderate oven.

Coffee Cake.

Take one yeast cake, one and one-half pints of milk lukewarm, with enough flour to make a thick sponge. Beat it until it will beat into bubbles, and set it to rise. When very light add one large handful of sugar, salt, a little grated nutmeg or grated

lemon peel, two large tablespoons of butter, melted, or one of butter and one of lard, one egg beaten well, and enough flour to make the dough so stiff that you can scarcely beat it with your wooden ladle. Beat it well and long, until large bubbles form in the dough. Have pans well greased, put in the dough an inch thick, and set it in a warm place to rise. When light spread over the top some melted butter, and strew thickly over this some powdered sugar, put in the oven and bake. This is nice fresh with coffee or chocolate.—*Mrs. Parer.*

Caramel Cake.

One and a half cups of granulated sugar, three cups of flour, three eggs beaten in one at a time—beat each one well—one-half cup of butter, one cup of water, three teaspoons of baking powder. Bake in three thick layers.

FILLING.

Two and one-half cups of light brown sugar, two-thirds of a cup of cream or milk. If milk is used, use a small tablespoon of butter thoroughly dissolved. Boil until a thick syrup, stirring all the time to keep from burning. Stir until cold enough to spread on cake. When cold stir in a tablespoon of vanilla.—*Mrs. K. T. Griffith.*

White Fruit Cake.

One pound of flour, one pound of sugar, three-quarters of a pound of butter, one pound of raisins, one-half pound of citron, one pound of almonds, two teaspoons of baking powder, one and one-half tablespoons of brandy, whites of twelve eggs.—*Mrs. Sylvester.*

Spice Cake.

Two cups of brown sugar, three cups of flour, one-half cup of butter, one cup sour cream, one wine glass

of wine or water, yolks of five eggs, one teaspoon soda, two teaspoons cloves, two teaspoons allspice, three teaspoons cinnamon, three teaspoons ginger, one nutmeg. Bake in layers with icing between.—*Mrs. A. J. McConney.*

Black Fruit Cake.

One pound browned flour, one pound sugar, two pounds raisins, one pound citron, one pound currants, ten eggs, three-fourths cup of molasses, three-fourths pound of butter, two teaspoons baking powder, one-half teaspoon of all kinds of spice.—*Mrs. Sylvester.*

Yellow-stone Cake.

One and one-half cups of sugar, one-half cup of butter, one-half cup of sweet milk, three eggs, two heaping cups of flour, and two teaspoons of baking powder.

FILLING.

One teacup of pulverized sugar, add a little water, and boil till brittle. While hot stir in beaten white of one egg, one cup of seeded raisins, chopped fine, and one cup of walnut meats, chopped fine. Flavor.—*Mrs. Marshall.*

Quick Cake.

Whites of six eggs, one cup of milk, two cups of granulated sugar, one-fourth cup of butter, three cups of flour, two teaspoons of baking powder. Add beaten whites last.—*Mrs. H. B. Burnett.*

White Cake.

Two cups of white sugar, two-thirds of a cup of butter, two-thirds of a cup of sweet milk, three cups of flour, whites of eight eggs, thoroughly beaten, two teaspoons of baking powder. Flavor to taste.—*Mrs. Purman.*

Plain White Cake.

One and one-half cups of sugar, one-half cup of butter, whites of four eggs, one-half cup of milk (or water), two and one-half cups of sifted flour, two teaspoons of baking powder. Flavor to taste. This also makes two nice layers, if preferred.

FILLING.

One cup of sugar and one-third cup of water, boiled as for candy; when done, stir in the yolks of four well-beaten eggs and four tablespoons of Baker's chocolate.—*Mrs. Edwin Hill.*

Sponge Cake.

Two cups of pulverized sugar, six eggs, grated rind of one lemon, two small cups of flour, one small teaspoon of baking powder. Stir yolks of eggs and sugar to a cream, add the beaten whites and lemon, lastly, flour and baking powder. Mix lightly and bake slowly.—*Mrs. Henry Werbe.*

Sponge Cake.

Two cups of sugar, five eggs, two cups of flour, one-half cup of water, one teaspoon of baking powder. Flavor to taste.—*Mrs. Charles Lewis.*

Sponge Cake.

Beat three eggs four minutes; add one and one-half cups of sugar, beat one minute; add one and one-half cups of flour, beat five minutes; add one-half teaspoon soda, dissolved in one-half cup cold water; lastly, add one cup of flour with one teaspoon cream tartar.

Sponge Cake No. 2.

Four eggs, two cups of sugar, two cups of flour, two teaspoons of baking powder. Beat eggs thoroughly,

then add sugar, beat again; next add all of the flour, with the baking powder sifted in. The mixture then is very stiff. Have oven all ready, then stir in one-half cup of boiling water and bake at once, but not too lively. Flavor as you please.—*Mrs. C. Stone.*

Caramel Cake.

One quarter cup of butter, three eggs, one cup of sugar, two cups of flour, one and a half teaspoons of baking powder, one and one-half cups of milk. Flavor to suit taste.

FILLING.

One pint of brown sugar, one-half cup of milk or water, one-half cup of Baker's chocolate. Boil until thick.—*Mrs. Joseph Moore.*

Silver Cake.

Whites of eight eggs, two cups of powdered sugar, one-half cup of butter, three-quarters of a cup of milk, three cups of flour, two teaspoons of baking powder. Flavor with vanilla. Bake one hour.—*Mrs. T. D. Armstrong.*

Loaf Fig Cake.

Two cups of brown sugar, one cup of butter, one cup of water, three and one-half cups of flour, yolks of three eggs, two cups of chopped raisins, one pound of chopped figs, two and one-half teaspoons of baking powder.—*Mrs. Loudon.*

FILLING FOR FIG CAKE.

No. 1. One fourth pound of figs, chopped fine, seven tablespoons of sugar, one-half cup of water; boil until jellied.

No. 2. One-half pound of figs, chopped and cooked with good half tumbler of currant jelly till smooth.

Add more sugar if not sweet enough, and add a little hot water if too thick to spread easily.—*Mrs. George Hamilton.*

Pink and White Cake.

Make any kind of white cake. Take half of the dough and add the pink powder. Place the pink and white dough in the cake pan so as to form a pretty irregular mixture.

RECIPE FOR PINK POWDER.

One drachm of alum, one drachm of cochineal, one drachm of cream of tartar, one drachm of soda; divide into four powders. Use one powder for each cake.—*Mrs. S. D. Yeaton.*

Whipped Cream Cake.

One cup of sugar, two eggs, two tablespoons of butter and four of milk, beaten together. Add one cup of flour and two small teaspoons baking powder. Bake in two layers, and when cold put together with whipped cream, sweetened and flavored to taste.—*Miss Aldrich.*

Apple Layer Cake.

One cup of butter, two cups of sugar, three cups of flour, four eggs, one cup of milk, three teaspoons of baking powder. Bake in layers. Put together with three or four large apples (grated), one lemon (grated), one egg, one cup of sugar, boiled together five minutes.—*Mrs. Robert Daggett.*

Sponge Fruit Cake.

Eight eggs, beaten separately, two cups of sugar, rind of lemon (grated), one cup of cracker crumbs, one cake of sweet chocolate (grated), one heaping cup of raisins (chopped) and almonds (broken but not blanched), one teaspoon of cinnamon, one teaspoon of nutmeg.—*Mrs. Anna Werbe.*

Pistache Cake.

One cup of butter, one cup of milk, two cups of sugar, four cups of flour, whites of ten eggs, three teaspoons baking powder. Bake in four layers, and put between each layer and on the top, an icing made of one cup of thick sour cream (whipped), whites of three eggs beaten very light, eight tablespoons of powdered sugar, vanilla, and one pound of almonds, blanched and grated. Sprinkle over the top two ounces of pistache nuts, blanched and cut fine.—*Mrs. John R. Pearson.*

Ribbon Cake.

Two cups of sugar, three cups of flour, one cup of milk, three-fourths cup of butter, three eggs, two teaspoons of baking powder, lemon or vanilla. Bake two-thirds of the above in two layers, and into the remaining third part put one cup of raisins, one-half cup of currants, one teaspoon of molasses, and spices to suit taste. Bake and put together with icing, putting dark layer in the middle.—*Mrs. R. D. Townsend.*

Sponge Cake.

Seven eggs and one and one-half cups of powdered sugar, beaten half an hour. Add one and one-half cups of flour. Stir gently together and bake about forty minutes. No baking powder.—*Mrs. John R. Pearson.*

Orange Cake.

The yolks of three eggs, one and one-half cups of sugar, two-thirds cup of water, one and one-half cups flour, two teaspoons of baking powder. Bake in layers. One orange, one lemon, the rind of the orange grated with the fruit, the lemon grated after being peeled. Beat the whites of three eggs to a stiff froth. Add powdered sugar to the consistency of thin icing.—*Mrs J. C. Walk.*

Chocolate Cake.

One cup of butter, two cups of sugar, one cup of milk, four eggs, four cups of sifted flour, one-half cake of Baker's chocolate, two teaspoons of baking powder. Rub the butter and sugar to a cream, add the milk and flour alternately, a little at a time. Add the whites and yolks of the eggs separately. Melt one-half cake of chocolate and when almost cold stir into the cake batter. The two teaspoons of baking powder must be put in the last of the flour. Bake in three or four layers, and put together with white icing. Flavor with vanilla.—*Mrs. McCulloch.*

Angel Food.

The whites of eleven eggs, one and one-half cups of granulated sugar, one cup flour. After flour has been sifted four times, measure one teaspoon vanilla, one teaspoon cream tartar, then put flour and cream tartar in sieve and sift again. Beat eggs to a stiff froth, beat sugar into the eggs, add the flour, stirring it in lightly and quickly, beat until ready for oven. Use new pan. Bake forty minutes in moderate oven.—*Mrs. Dutton.*

Hickory Nut Cake.

Two cups white granulated sugar, one cup butter, whites of eight eggs beaten to a stiff froth, one cup sweet milk, three teaspoons of baking powder, three cups flour, one pint hickory nuts chopped fine: dredge the hickory nut-meats with flour. Bake in a moderate oven one hour and a half.—*Mrs. Mabel Ennis.*

Angel Food.

One and one-half cups of pulverized sugar, sifted five times. One cup of flour sifted five times. One teaspoon of cream tartar sifted in flour. Whites of eleven

eggs beaten stiff. Stir sugar in the beaten whites, add flour, stir gently, bake forty minutes. Slow fire at first.—*Mrs. Bunger.*

Eggless Cake.

One and one-half cups sugar, one of sour milk, three (level) of sifted flour, one-half cup of butter, teaspoon of soda, one-half teaspoonful of cinnamon, one-half teaspoon of grated nutmeg, teacup of raisins, chopped and well floured. With sauce this makes a nice pudding.—*Mrs. Minnie Boicourt.*

Nut Cake.

One-half cup of butter, one and one-half cups of sugar, one-half cup of sweet milk, one cup of nuts, two and one-half cups of flour, three eggs, two teaspoons of baking powder.—*Mrs. Purman.*

Marble Cake.

For light batter—Take one cup of light sugar, one-half cup of butter, one-half cup of milk, whites of three eggs, two teaspoons baking powder, two cups flour.

For dark part—One-half cup of brown sugar, one-fourth cup of butter, one-half cup molasses, one-fourth cup of milk, half a nutmeg, one teaspoon of cinnamon, one-half teaspoon of allspice, two teaspoons of baking powder, two cups of flour, yolks of three eggs. Butter the mould and put in dark and light batter alternately.—*Mrs. Stacey.*

Cream Caramel Cake.

One cup of butter, two cups of sugar, whites of five eggs, one cup of sweet milk, three cups of flour, two teaspoons of baking powder.

FILLING.

Two cups of brown sugar, one cup of cream: boil till thick and spread between layers. Flavor.—*Mrs. Izor.*

Caramel Cake.

One and one-half cups of sugar, three-fourths of a cup of butter, one-half cup of milk, two and one-fourth cups of flour, three eggs, one and one-half teaspoons of baking powder.

FILLING.

One pint brown sugar, butter size of one egg, one-half cup of milk or water, one-half cake chocolate. Boil twenty minutes and pour over cake while warm.

FROSTING.

Take whites of three eggs, one and one-half cups of sugar, teaspoon of vanilla, three heaping teaspoons grated chocolate.—*Bessy Graham.*

Chocolate Cake.

The whites of eight eggs, two cups of sugar, one cup of butter, three full cups of flour, one of sweet milk, three small teaspoons of baking powder. Beat butter and sugar to a cream, add milk, flour and beaten whites. When well beaten divide into two equal parts, and into half add grated chocolate. Bake in layers, spread with custard, and alternate the white and dark cakes.—*Mrs J. C. Walk.*

Cream Sponge Cake.

One large cup of sugar, one large cup of flour, five eggs beaten light, one teaspoon baking powder. Flavor and bake in jelly pans.

CREAM.

One-half pint milk (boil), one egg, one-half cup of sugar, one-half cup of flour (scant), small piece of butter. Beat flour, sugar and eggs together and add boiling milk. Beat until smooth and well cooked. When cold spread between layers.—*Mrs S. D. Yeaton.*

Chocolate Cake.

Cream two cups of sugar with one scant cup of butter, beat four eggs well, the whites separate, one cup sweet milk, three cups of sifted flour. After stirring in two cups of flour sift in two large teaspoons of baking powder. Flavor with vanilla and bake in layers.

FILLING.

Put in an earthen kettle one-half cup of Baker's chocolate, grated, one cup of brown sugar, two tablespoons sweet milk. Allow to boil well on the back of the stove and spread on the layers of cake while hot, reserving some for the top of the cake.—*Mrs. Geo. F. Bass.*

Hickory Nut Cake.

One-half pint of butter, one pint of sugar, one and one-half pints of flour, one pint of hickory nuts, whites of twelve eggs unbeaten, two teaspoons of baking powder.—*Mrs. Sylvester.*

Corn Starch Cake.

Two cups pulverized sugar, three-quarters of a cup of butter, two cups of flour, one cup of corn starch, one cup of milk, two teaspoons of baking powder and whites of seven eggs. Batter will seem thin, but it is all right.—*Mrs. Marshall.*

Marble Cake.

Whites of seven eggs, three cups of white sugar, one cup of butter, one cup of milk, four cups of flour, one and a half teaspoons of baking powder.

DARK PART.

Yolks of seven eggs, two cups of brown sugar, one cup of butter, one cup of milk, one cup of Orleans

molasses, four cups of flour, one tablespoon of baking powder, one tablespoon of cinnamon, one tablespoon of allspice, one half tablespoon of cloves.—*Mrs. K. T. Griffith.*

Railroad Sponge Cake.

One and one-half cups of sugar, two cups of flour, four eggs, one teaspoon of baking powder. Mix and add one-third of a cup of hot water. Beat the eggs separately, and do not grease the sides of the pan much or the cake will crack when rolled.—*Mrs. Hufford.*

Snow Cake.

Half cup of butter, one cup of sugar, one and one-half cups of flour, half cup of sweet milk, whites of four eggs, two level spoons of baking powder sifted with the flour. Flavor with extract of lemon, and cover with lemon icing.—*Mrs. J. B. Roberts.*

Almond Cream Cake.

Whites of twelve eggs, one and one-half tumblers pulverized sugar, one tumbler flour, one heaping teaspoon cream tartar, a pinch of salt. Sift flour, sugar and cream tartar together. Bake in three layers.

CREAM.

Half pint of sweet cream, yolks of three eggs, two tablespoons of pulverized sugar, one teaspoon corn starch. Dissolve starch in a little milk, add yolks of eggs beaten with sugar, then add all to the cream, which must be boiling. Have ready one pound of almonds, blanched and chopped fine; add to the cream. When cold put together as jelly cake.—*Mrs. Geo. Hamilton.*

Cocoanut Cake.

Two cups of white sugar, one cup of butter, three and one-half cups of flour, three-fourths of a cup of sweet milk, five eggs, three and one-half teaspoons of baking powder.

FILLING.

Two and one-half cups of granulated sugar, one-half cup of boiling water. Boil the sugar until it candies. Pour the boiling sugar over the beaten whites of three eggs. Stir until it is a perfect cream. Spread on the cake and add grated cocoanut.—*Mrs. D. A. Myers.*

Chocolate Caramel Cake.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two eggs, three cups of flour, one teaspoon of soda, dissolved in hot water. Place on the stove in a small granite vessel, one cup of milk and one-half cup of chocolate; stir until dissolved, then add one cup of sugar and the yolk of one egg, which have been beaten together very light. Boil all together, add one teaspoon of vanilla, and set aside to cool. While this is cooling beat up the first part of cake in the ordinary way. Add the chocolate custard, and bake in four jelly cake pans. Spread each layer and the top with boiled icing flavored with orange.—*Anna Laird Wilder.*

White Sponge Cake.

Whites of five eggs, one cup of pulverized sugar, one-half cup of flour, one-half teaspoon of cream of tartar, flavoring. Beat eggs very light, add sugar, flour sifted with cream tartar, and flavoring. Bake in square cake pan, in quick, steady oven.—*Mrs. Harry Stackhouse.*

Fig Cake.

Two cups of sugar, one cup of butter, one cup of milk, four eggs, beaten separately, three cups of flour, two teaspoons of baking powder. Bake in layers. Chop two pounds of figs and lay over the top of each layer. Bake in a moderate oven. Put together with icing.—*Mrs. Harry Stackhouse.*

Orange Cake.

One cup of butter, two cups of sugar, one cup of water, three cups of flour, three teaspoons of baking powder, one orange, five eggs. Leave out the whites of two for the icing.

FILLING.

Two cups of sugar boiled with one-half cup of water to the consistency of wax. Beat the whites of the eggs, pour in the boiling syrup. Beat until cold, and add the juice of the orange.—*Mrs. A. J. McConney.*

Cream Cake.

One cup of sugar, two cups of flour, one cup of sweet milk, one egg, one tablespoon of butter, one teaspoon of baking powder.

CREAM FOR CAKE.

One-half pint of sweet cream, whipped until it has thickened. In this put half a cup of sugar. One tablespoon of vanilla. Spread between the layers and on top.—*Mrs. Laura Lunt.*

Molasses Gingerbread.

One and one-half cups of molasses, one cup of butter, one egg, one cup of sour cream, one teaspoon of soda, two and one half cups of flour, one tablespoon of ginger.—*Mrs. Laura Lunt.*

Soft Gingerbread.

Two eggs, one cup of sugar, one cup of butter, beaten as for cake, three and one-half cups of flour, one cup of molasses, one teacup of boiling water, with one-half teaspoon of soda dissolved in it. Add last of all, spices, one teaspoon cinnamon, one teaspoon ginger, a little allspice and cloves, if you like.—*Ellen D. Grover.*

Ginger Cake.

One cup of molasses, one egg, two tablespoons of shortening, one tablespoon of ginger, two-thirds of a cup of boiling water and a teaspoon of soda. Put in a little flour before the hot water is added. Enough flour for thin batter: bake in a dripping pan.—*Mrs. L. Chandler.*

Cornucopias.

Sugar the weight of five eggs, flour the weight of three eggs, rind of one-half lemon. Beat the whole eggs with sugar; when light, mix with flour lightly, spread on waxed tins, cut in squares with a spoon, and bake in a pretty hot oven. When baked well, shape into cornucopias while hot. Before serving, fill with whipped cream.—*Miss Mohr.*

Cakes.

Yolks of four eggs, one heaping cup of white sugar, one-third teaspoon of cloves, one-half spoonful of cinnamon, one cup of flour. Beat eggs and sugar well, add flour, spices and one-half teaspoon of baking powder. Bake in a slow oven.—*Miss M. Mohr.*

Finger Cakes.

Two eggs beaten very light, to which add a cup of granulated sugar, (except a tablespoonful). Sift in a very small tablespoon of cream of tartar, and half

as much soda. Stir in flour enough for a stiff dough, roll very thin and sprinkle with the extra tablespoon of sugar, giving it a light roll. Cut into strips a finger wide; do not let them touch in the pan. Bake in a quick oven.—*Mrs. M. E. Griggs.*

Spice Cakes.

Take one and one-half cups of sugar, one cup of butter, one-half cup of cold coffee, two eggs, one teaspoon each of allspice and cinnamon, two teaspoons of baking powder, with flour enough to roll soft. Make out into cakes and finish by placing a raisin in each cake.—*Mrs. Geo. Bass.*

Taylor Cake.

Take two eggs, one cup sugar, two cups molasses, three-fourths cup of lard or butter, four teaspoons soda dissolved in one cup of warm water, one teaspoon cream tartar, one teaspoon salt, one tablespoon ground cinnamon. Add flour until stiff enough to drop with a spoon, into the pans.—*Mrs. Davis.*

Nut Cakes.

Five eggs, one pound of sugar beaten together, then add one pound of flour, a teaspoon of baking powder and two cups of hickory nut kernels.—*Mrs. Edgar A. Brown.*

Hetty's Ginger Drops.

One and one-half cups of molasses, one-half cup of sugar, one cup of shortening, equal parts of butter and lard, two eggs, one tablespoon of ginger, one tablespoon of soda, dissolved in a very little boiling water, flour to stir quite stiff, not sufficient to roll out. Drop from the spoon, at regular intervals into a small buttered pan. Bake in a moderate oven.—*Mrs. H. H. Fay.*

Cream Puffs.

Melt one-half cup of butter, one cup of hot water, and while boiling beat in one cup of flour. Then remove from stove, and when cool stir in three eggs, one at a time without beating. Drop by small spoonfuls on tin quickly, about two inches apart, and bake about twenty-five minutes in a moderate oven.

CREAM.

One-half pint of milk, one egg, three tablespoons of sugar, two large tablespoons of flour. Boil and flavor with lemon. When puffs are done open the sides with a sharp knife and fill with cream.—*Bessy Graham.*

Cookies.

One cup of sugar, one-half cup of butter, one-fourth cup of buttermilk or sour milk, one teaspoon of soda. Flavor with nutmeg. These ingredients being put together, stir in flour until it can be lifted with spoon upon bread-board. Then knead until it can be handled easily, roll thin, sprinkle lightly with granulated sugar, pass rolling-pin over again. Cut out and bake in quick oven.—*Mrs. Charles Stone.*

Cookies.

Three eggs, one cup of butter, two cups of sugar, one teaspoon of soda in one-half cup of sweet milk, spice, and flour enough to roll thin.—*Mrs. Marshall.*

Hermit Cookies.

Three cups of brown sugar, three eggs, one cup of butter, two teaspoons of cinnamon, one teaspoon of nutmeg, one teaspoon of soda, two tablespoons of hot water, one cup of chopped currants. Make a stiff dough. Roll thin.—*Mrs. A. J. McConney.*

Cookies.

Four eggs, four tablespoons of ice water, two cups of brown sugar, one cup of butter, two teaspoons of baking powder, flour for as soft a dough as can be rolled out. Cut into shape and bake.—*Mrs. J. B. Elam.*

Lemon Snaps.

One cup of sugar, one-half cup of butter, two eggs, one teaspoon of essence of lemon, a quarter teaspoon of soda dissolved in a teaspoon of milk, flour enough to make very stiff, and roll very thin.—*Mrs. George Hamilton.*

Cookies.

Two cups sugar, three-fourths cup of butter, one-half cup of milk, one teaspoon soda, and flour enough to roll out soft. Season to taste.—*Carrie S. Porter.*

Ginger-Snaps.

Two cups molasses, one-half cup lard, one-half teaspoon soda. Put the molasses and lard on the soda till it foams. Then add four teaspoons of ginger, two teaspoons of cloves, two teaspoons of cinnamon, one teaspoon of allspice, one teaspoon of nutmeg. Make stiff and roll thin.—*Kitty McConney.*

Sand Tarts.

Three cups brown sugar, one cup butter, three eggs. Make a stiff dough. Roll thin, cut in squares, put hickory-nut meats and cinnamon on the top before baking.—*Mrs. A. J. McConney.*

Jumbles.

One cup butter and lard (equal parts), two cups sugar, four eggs, two teaspoons baking powder, and flour enough to make a stiff dough. Roll and bake in a quick oven.—*Mrs. Henry Werbe.*

Christmas Cakes.

One pound of powdered sugar, four eggs, one teaspoon of baking powder, and flour enough to roll. Stir one hour. Roll about a quarter of an inch thick, press with form, cut and allow to dry over night. Sprinkle anise seed in the pan and bake in a slow oven.—*Wealtha Wilson.*

Cookies.

One cup of sugar, one cup of butter, three eggs, one-half teaspoon of soda in one teaspoon of water, two teaspoons of baking powder, and flour to roll. Cut out and bake in a quick oven.—*Emma Dithmer.*

Doughnuts.

Two eggs, one cup sugar, one cup of milk, one tablespoon of butter, two teaspoons of cream of tartar, one teaspoon of soda and nutmeg, a little salt and flour enough to roll out easily.—*Mrs. T. M. Bassett.*

Crullers.

One cup of lard, eight eggs, two cups of sugar, one nutmeg. Work lard and sugar as you would pound cake. Work in the eggs and nutmeg; mould and fry in lard.—*Mrs. N. J. McConney.*

Plain Raised Doughnuts.

One pint of new milk (warm), two-cent cake of compressed yeast. Dissolve and add to milk a little salt. Stir in flour until stiff enough to lift from bowl, then knead. Return to bread bowl, cover and let stand until light. Turn out on bread board, carefully cut off in suitable pieces and drop in hot lard.—*Mrs. C. Stone.*

Doughnuts.

Nine tablespoons powdered sugar, five tablespoons melted butter, three eggs, two teaspoons baking powder, two-thirds cup sweet milk. Flavor with nutmeg, mix in flour enough to make soft dough, and fry in hot lard.—*Mrs. John Elam.*

Doughnuts.

Two eggs, one tablespoon of lard, two cups of sugar, one pint of sour milk, one teaspoon of soda, a little nutmeg and a pinch of salt. Flour to stiffen.—*Kitty McConney.*

Raised Doughnuts.

Two cups of bread sponge, one cup sweet milk, one cup sugar, a little salt, two tablespoons butter, two eggs (beaten very light). Stir in flour, beating thoroughly with iron spoon, until nearly like bread dough. Set in a warm place to rise. When very light, put on moulding board, roll, cut in rings or any shape you choose. Let rise again. Fry in hot fat, seasoning with any spice preferred.—*Mrs. Ida Blank.*

Doughnuts.

Three eggs, one and one-half cups sugar, three-fourths cup sweet milk, one iron spoon lard, one-half nutmeg, three teaspoons baking powder, flour to thicken. Roll a little of the dough at a time about a quarter of an inch thick. Cut in rings and fry in hot lard. When cold sprinkle with powdered sugar.—*Mrs. Horace E. Smith.*

Soft Ginger Cookies.

One coffee cup New Orleans molasses, one cup lard and butter mixed, one cup brown sugar, one tablespoon ginger, four large eggs, three level teaspoons soda in the flour. Roll out one-fourth of an inch thick; cut with a large cookie cutter; place in slightly greased pan, one-half inch apart, and bake in a hot oven until nicely browned.—*Annie Laird Wilder.*

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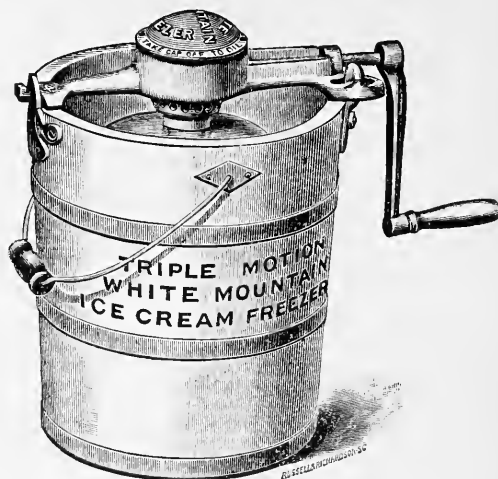
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ICES AND ICE CREAM.

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Pine Apple Sherbet.

Take one quart of sugar in two quarts of water, put on the stove and let come to a boil, then take one can of grated pineapple, the juice and shreds of three lemons, stir and pour in the freezer. Fill up within three inches of the top with water, and add the beaten whites of three eggs. Do not stir, freeze. This makes one gallon.—*Mrs. A. J McConney.*

Peach Water Ice.

To make one-half gallon, take enough thoroughly ripe free-stone peaches to make one quart after they are mashed. Add the same amount of water, make quite sweet and freeze the same as ice cream.—*Mrs. R. D. Townsend.*

Peach Ice Cream.

Two quarts rich milk, two cups of sugar, two table-spoons of corn starch, yolks of four eggs; stir quickly while boiling. To the above mass, when cooked, add one pint of rich cream and the beaten whites of eggs, pulp of five or six ripe peaches. Freeze with White Mountain freezer.—*Miss M. Mohr.*

Pine Apple Sherbet.

Two small cans of pineapple, one generous pint of sugar, one quart of water. Pour the juice of the pineapple into a bowl. Put the fruit into a saucepan with

half the water, and simmer twenty minutes. Put the sugar and the remainder of the water on to boil. Cook fifteen minutes. Rub the cooked pineapple through a sieve, and add it to the boiling syrup. Cook fifteen minutes longer. Add the juice and cool. Then freeze.—*Mrs. T. M. Bassett.*

Frozen Apricots.

One can of apricots, generous pint of sugar, one quart of water, one pint of whipped cream, measured after being whipped. Cut apricots in small pieces, add sugar and water, and freeze. When nearly frozen, add the cream.—*Mrs. T. M. Bassett.*

Abbie's Ice Cream.

One quart of milk, one pint of cream; two cups of sugar; one-half box of gelatine, dissolved in a little of the milk warmed. Add the cream last, after the milk and sugar have been added to the gelatine.—*Mrs. T. M. Bassett.*

Pine Apple Sherbet.

One and one-half pints of canned pineapple, or if fresh fruit, one large pineapple, a small pint of sugar, a pint of water, one tablespoon of gelatine. Soak the gelatine one or two hours in cold water to cover. Cut the hearts and eyes from the fruit, chop it fine, and add to the sugar the juice from the can. Have half the water hot and dissolve the gelatine in it. Stir this and the cold water into the pineapple. Freeze. This will be white and creamy. Use White Mountain Freezer.—*Mrs. T. M. Bassett.*

Frozen Pudding.

One pint of milk, two cups of granulated sugar, a small half cup of flour, two eggs, two tablespoons of gelatine, one quart of cream, one pound of French candied fruit, half a pound will do, four tablespoons of

wine. Let the milk come to a boil. Beat the flour, one cup of sugar and the eggs together, then stir into the boiling milk. Cook twenty minutes and add the gelatine, which has been soaking one or two hours in water enough to cover it. Set away to cool. When cool, add the wine, sugar and cream. Freeze ten minutes, then add the candied fruit and finish freezing. Take out the beater, pack smoothly and set away for an hour or two. When ready to serve dip the tin in warm water, turn out the cream and serve with whipped cream heaped around.—*Mrs. T. M. Bassett.*

Nesselrode Pudding.

One pint of shelled almonds, one and one-half pints of chestnuts, one pint of cream, one pint can of pine apple, yolks of ten eggs, one-half pound of French candied fruits, one tablespoon of vanilla extract, four tablespoons of wine, one pint water, one pint sugar. Boil the chestnuts one-half hour, rub off the black skins and pound to a paste in the mortar; blanch the almonds and pound to a paste in the same manner; boil the sugar, water and pine apple juice for twenty minutes in a sauce pan; beat the yolks of the eggs and stir them in the syrup; put the sauce pan in boiling water, and beat the mixture with an egg beater until it thickens; take off and place in a basin of cold water and beat for ten minutes; mix the almonds and chestnuts with the cream and rub all through a sieve; add the candied fruit and the pineapple cut fine; mix this with the cooked mixture; add the flavor and one-half teaspoon of salt; freeze same as ice cream.—*Mrs. T. M. Bassett.*

Lemon Ice.

Twelve lemons, two quarts of water, one pound of granulated sugar, beaten; white of one egg; mix and freeze. Use White Mountain Freezer.—*Mrs. Julia H. Goodhart.*

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For each cup desired, break into small pieces one of the six tablets into which every half-pound package is divided. Place in a sauce-pan and add sufficient boiling water to reduce the chocolate to a smooth paste by stirring it constantly with a wooden spoon over a brisk fire. When thoroughly dissolved add a cup of unboiled milk, either cold or warm, and boil for about four minutes, stirring it frequently. Serve while hot and you will have a *perfect cup of chocolate*.

CANDIES.

"A perpetual feast of nectared sweets."

Cream Candy.

CREAM No. 1.

Take one-half pint of cream or new milk. When hot—not boiling—add enough Confectioners' XXXX sugar to make a dough. Flavor to taste.

Chocolate Creams.

Flavor cream No. 1 with vanilla. Mould into small balls and drop into melted chocolate. Remove the balls with a fork and place on waxed paper to harden. N. B. Baker's chocolate is preferred. Grate into a bowl and put in a warm place to melt. *Use no water.*

Walnut Creams.

Take the cream of No. 1 and mould into somewhat larger balls. Place half an English walnut upon either side, pressing it into the cream.

Almond Cream.

Flavor cream No. 1 with extract of almond. Cover blanched almonds with the cream, forming them into balls.

Peppermint Drops.

Flavor cream No. 1 with oil of peppermint. Mould and roll in granulated sugar.

Cocoanut Creams.

To one pound of cream No. 1 take one-fourth of a pound of grated cocoanut. Mix thoroughly and mould into balls, or roll out on the moulding-board and cut into squares.

Orange Drops.

Take the grated rind of one orange and the juice of two, rejecting the seeds. Stir in confectioner's sugar till it is stiff enough to mould. For lemon drops substitute lemons for oranges.—*Mrs. Julia Goodhart.*

Almond Rings.

Peel one pound of almonds, cut fine lengthwise and browned slightly. When cool stir in beaten whites of seven eggs, with one pound of sugar. Add one vanilla bean, pulverized. Spread one-half pound of sugar over your bread-board and form your dough into rings. Bake a light brown.—*Mrs. Albrecht.*

Cocoanut Macaroons.

Two cups of grated cocoanut, one cup of sugar, two tablespoons of flour, the whites of three eggs, beaten stiff. Mix and bake on a buttered paper in a quick oven.—*Bessy Graham.*

Sugar Kisses.

Whites of five eggs beaten to a stiff froth, add one pound pulverized sugar, and one teaspoon of lemon extract. Drop on white paper and bake twenty minutes in a moderate oven.—*Bessy Graham.*

Wintergreen Kisses.

White of one egg beaten stiff; one heaping cup of powdered sugar, beat together until very light and add a few drops of wintergreen essence. Drop on buttered paper and bake a light brown.—*Mrs. Elvin.*

Vanilla Caramels.

No. 1. Four cups granulated sugar, one cup water, one tablespoon glucose. Boil until it hardens when dropped in cold water, then add one cup of cream and butter the size of an egg. Boil again until it hardens when dropped in cold water, then add three teaspoons of flavoring. Pour on buttered pans three-fourths of an inch thick. When cold cut in squares and wrap in paraffine paper.

Chocolate Caramels.

Same as No. 1, only add one-fourth pound of chocolate with the cream and butter.

Cocoanut Caramels.

Same as No. 1. After pouring in pan sprinkle grated cocoanut.

Nut Caramels.

Same as No. 1, only add two cups of nuts to the cream.—*Mrs. H. B. Burnett, Steubenville, Ohio.*

Chocolate Creams.

Four cups granulated sugar, one cup boiling water, three tablespoons glucose. Boil rapidly until almost candy; pour out on buttered pan two inches deep; let it get lukewarm, then stir with wooden paddle until it is white and dry; put on board and knead like bread. From this you make all kinds of creams. Roll in balls and set on paraffine paper. Next day put a cake of chocolate in a pan, set in another pan of boiling water; when melted, cut into it a lump of paraffine size of a hickory nut; butter half as large. Roll creams in this and set on paraffine paper.—*Mrs. H. B. Burnett.*

Nut Candy.

One quart of New Orleans molasses, butter size of walnut. When the molasses is very nearly done, add one pint of hickory nut meats which have been chopped *very* fine; stir continually to keep from burning. Put in pans one-half inch thick.—*Mrs. R. D. Townsend.*

Tomato Figs.

Peel small ripe yellow tomatoes, drop into thick syrup of white sugar and boil two minutes, allow to stand twenty-four hours. Drain off liquor, boil up, pour over tomatoes. Repeat this process four times; then lay tomatoes on plates and dry in the sun, or in a moderately cool oven. Sun is best. As the syrup settles to the center of plates it is best to remove the fruit to other plates, as it quickens the drying. The remaining syrup can be used for pudding sauce, or utilized by adding more tomatoes for preserve.—*Mrs. V. M. Hood.*

Pop-Corn Balls.

Two cups sugar, granulated or any other; add one-half cup cold water, and let come to boil slowly; boil without stirring until when dropped in water it breaks easily. Have ready a large pan of popped corn assorted, then pour while hot the taffy over the corn, one teaspoon at a time, stirring all the while with one hand while pouring with the other, and when all the corn seems treated, form into balls with bare hands.—*Mrs. Charles Stone.*

Hickory-Nut Candy.

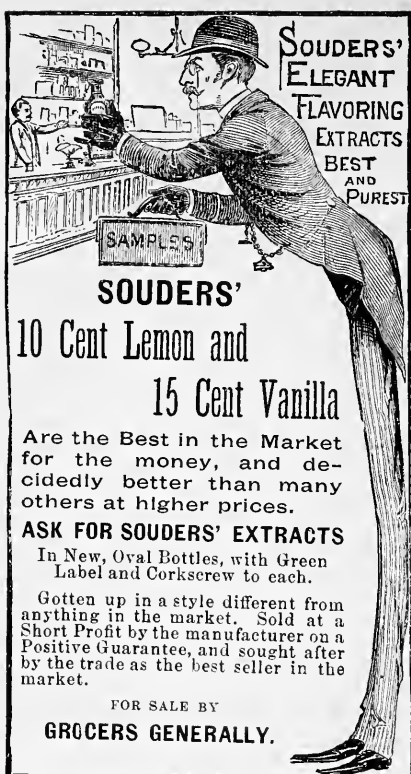
One-half pint of grated chocolate, one-half pint of butter, one pint milk or cream, three pints of sugar. Flavor with vanilla, thicken with hickory nuts.—*Mrs. Dye.*

Butter-Scotch.

Use equal quantities of white sugar, New Orleans molasses, and butter. Flavor with lemon. Boil until it hardens when dropped in cold water, pour in buttered pans, and when cool make in squares.—*Mrs. George Hamilton.*

Cream Candy.

White of one egg, not beaten; same amount of water; stir in confectioner's sugar until very stiff; flavor to suit; fill with nuts, almonds or dates.—*Mrs. Elvin.*



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Take the fruit as soon as possible after picking, pack tightly in jars. Thoroughly dissolve the following compositions by boiling hot water, the sugar and acid being previously mixed. Pour on fruit, vegetables, or pickles while hot.

FOR FRUITS.

Use thirty-five grains salicylic acid, eight ounces of sugar and one quart of water.

FOR VEGETABLES.

Use eight and one-half drachms of salicylic acid, four ounces of salt and one gallon of water.

FOR PICKLES.

Use twenty-four grains salicylic acid, one ounce salt and one quart of vinegar.—*Bessie Graham.*

Pickled Blackberries.

Ten quarts berries, four quarts sugar, one pint vinegar, one-half ounce cloves, one-half ounce cinnamon. Heat the vinegar, sugar and spices in a porcelain kettle. Scald the berries, let boil gently for fifteen minutes, pour into jars and seal.—*Bessie Graham.*

Ginger Preserves.

Pare watermelon rinds and cut in pieces about an inch and one-half long and one-half inch wide. Put in strong salt-water and let lie over night. In the morning take out and press all the water out. For one good-sized melon take three lemons, cut in slices (remove the seeds), ten cents' worth of white ginger root, cut up fine, four cups of white sugar and water enough to cover all the melon rind. Cook slowly for several hours, or until clear and brown. If the syrup is not rich enough, add more sugar.—*Mrs. Henry Werbe.*

Apple Preserves.

Peel and quarter tough sweet apples. Use one-half pound of sugar to one pound of apples. Sprinkle the sugar over them and enough water to start the sugar dissolving. Let them stand over night, pour off the liquid and boil it. Pour it over apples and let stand until next morning. Boil liquid again and add apples. Let cook until nearly soft and seal up.—*Mrs. Henry Ingersoll.*

Raspberry Jam.

Combine raspberries and currants in the proportion of two-thirds raspberries and one-third currants. Mash the fruit and boil for fifteen or twenty minutes, stirring often. Add sugar in the proportion of three-fourths pound sugar to one pound fruit; boil thirty minutes longer, stirring almost constantly. Put up in small glass or stone jars, and seal or secure like canned fruit.—*Mrs. Lewis Jones.*

Raspberry Jam.

Take nice large raspberries, and to every pound of fruit allow three-fourths of a pound of sugar. Mash fruit well and mix in the sugar. Put them into a porce-

lain kettle and let boil one-half hour; skim frequently; put in close glass jars, and keep in a cool, dark place.—*Mrs. Carrie S. Porter.*

Spiced Grapes.

Five pounds grapes, three of sugar, two teaspoons cinnamon and allspice, half teaspoon cloves. Pulp grapes. Boil skins until tender. Cook pulp and strain through a sieve. Add it to the skins. Put in sugar, spices and one teacup of vinegar. Boil thoroughly, and can.—*Mrs. Lewis Jones.*

Grape Butter.

Take ripe grapes, pulp them, save the skins, cook the pulps and strain the seeds out. Take as much sugar as pulp, put in the skins and cook all together until the juice is jelly. Seal up.—*Mrs. John B. Elam.*

Spiced Grapes.

Take ripe grapes, select the perfect clusters, and cut them into bunches that will go into your can. Be careful not to break the skins. Fill your can full, but do not crowd them or you will break the skins. Make a syrup of one-half vinegar and water, and one-half sugar. Put some whole allspice, whole cloves and stick cinnamon into the cans with the grapes. Pour the syrup over the grapes and seal up. Some of the grapes will open when the hot syrup goes over them, but that only makes the better wine.—*Mrs. John B. Elam.*

Heavenly Hash.

All sorts of fruit are suitable for this dish except the seedy varieties, and all kinds may be put in at the same time. If cherries and pineapples are used, a fine flavor

is assured. If pineapple is used, break it up into small pieces. Measure or weigh the fruit when prepared and take an equal amount of sugar. Pour the sugar, a little at a time, into a pint of pure alcohol and allow it to dissolve, then add the fruit. For several days afterward stir thoroughly in order that the sugar may dissolve. As often as fruit is added put in an equal amount of sugar and stir thoroughly. Use as many kinds of fruit as desired, and add whenever convenient. Cover closely and keep in a cool place. If the rule is carefully followed, the mixture will keep for years.—*Miss Wealtha Wilson.*

PICKLES.

"I warrant there's vinegar and pepper in 't."

"We must be as sweet as sharp."

Cucumber Sweet Pickles.

Wash cucumbers and pour over them a weak and boiling hot brine. Cover closely, let stand over night, and in the morning heat brine again, repeating for three days. Then wash in cold water and place in brass kettle, into which put about two quarts good cider vinegar, a handful of horse-radish, and three small red peppers. Put in as many cucumbers as the vinegar will accommodate, and heat thoroughly. Take out, pack in glass jars tightly, and continue in the same vinegar until all the pickles are scalded. Have ready boiling hot syrup of one quart vinegar, one-half pound brown sugar, and a handful cinnamon bark. Then put into each jar one pepper, one piece horseradish, one piece cinnamon, one teaspoon white mustard seed. Pour on syrup and seal.—*Mrs. Izor.*

Cucumber Pickles.

Take small cucumbers and let lie in cold, slightly salted water over night. In the morning take out and drain dry, and put in bottles or jars. Add dill seed, mustard seed, small onions, laurel leaves, red peppers, whole black pepper corns, or any spices. Take vinegar,

to each gallon, add a teacup of salt and one of sugar. Heat to boil. Pour over pickles and seal and set away. They will be ready for use in six weeks.—*Mrs. Anna Werbe.*

Cucumber Pickles.

Make a weak brine (not strong enough to bear up an egg), heat it nearly to boiling, and pour over the cucumbers after they are thoroughly washed. Let them stand twenty-four hours, and then pour off the brine. Pour over them boiling hot water in which has been dissolved a small piece of alum. A piece as large as a small hickory-nut is sufficient for one hundred medium-sized pickles. Let this stand twenty-four hours. Put your pickles in cans with the spices your taste may prefer—mustard seed, celery seed, peppers, bay leaves, cloves, cinnamon, etc.; and pour over them the vinegar, nearly boiling, in which has been dissolved a generous amount of sugar. A few small onions are an improvement.—*Mrs. W. A. Bell.*

Tomato Soy.

Five pounds tomatoes, ripe or green; three pounds sugar; one pint of vinegar; one teaspoon salt; one teaspoon pepper; one teaspoon cinnamon; one teaspoon cloves. Chop tomatoes, then add all the ingredients, and boil slowly until quite thick.—*Mrs. Charles Stone.*

Chinese Pickle.

Two heads cabbage, eighteen or twenty-four onions, twenty-four large cucumbers, five or six red peppers. Chop cabbage, onions, pepper and cucumbers separately, and let lie in salt about half a day. Squeeze dry, then place all in a kettle with one teaspoon of celery seed, one teaspoon white mustard seed, one teaspoon of turmeric, one teaspoon ground cloves, one teaspoon ground

allspice, one teaspoon ground cinnamon. Add sugar, salt and vinegar to taste. Let boil till well cooked, then boil and seal while hot.—*Miss Stratford*.

Cucumber Pickles.

Sprinkle over two hundred average sized pickles one pint of salt, cover with boiling water, and let stand over night. Then wash off in cold water and put in jars. To each quart jar put one tablespoon white mustard seed; six small pieces of horse-radish; half of a red pepper, broken up; one teaspoon of sugar and several laurel leaves. Then fill the jars with boiling vinegar and seal.—*Mrs. Bertha Wade*.

Pickled Lemons.

Take eight thick-skinned lemons; one-half pound fine salt; two quarts vinegar; one-quarter of an ounce each of cloves, nutmeg, mace and Cayenne; two ounces of mustard seed; a small onion. Put all this in a muslin bag, the whole to be put in a tight covered jar. Set in a kettle of boiling water and let it remain until the lemons are tender. It is better to keep them three months before using.—*Bessy Graham*.

Canteloupe Pickles.

Seven nearly ripe melons, peeled and cut in various shapes. Lay in a weak brine over night. Then boil in alum water (a teaspoon of alum to two quarts of water) one-half hour. Remove, drain, and have boiling hot on the stove the following: Three pounds of sugar, one quart of vinegar, two ounces of cinnamon bark, one ounce of pounded mace, and one and one-half ounces of whole cloves. Add the melon, let scald altogether fifteen minutes and put away in jars.—*Bessy Graham*.

Watermelon Rinds.

Pare and cut in fancy shapes. Pour hot, weak alum water over it and let stand twenty-four hours. Then soak until well cleansed and boil in clear water until tender. Make a syrup of equal measures, two quarts of vinegar, three pounds of sugar, some sticks of cinnamon, and boil the rinds in this till clear. Put in a jar, pour the syrup over, cover and seal.—*Bessy Graham*.

Sweet Tomato Pickle.

Fifteen pounds of sliced green tomatoes; let stand over night with a little salt sprinkled over, drain: five pounds of sugar, one quart of best vinegar; one ounce of cloves; two ounces of cinnamon. Boil fifteen or twenty minutes, skim out and boil the syrup till thicker if preferred, but it is not necessary.—*Bessy Graham*.

Hegdon (Chopped Pickles).

One peck of green tomatoes, sliced and laid in salt over night; one large head of cabbage; one bunch of celery. Chop each of these fine, mix and squeeze. Add two tablespoons of grated horse-radish, two ounces of black and white mustard seed, one teaspoon of black pepper, mace to suit the taste, one pound of brown sugar. Cover with cider vinegar and simmer for two hours. More salt may be added if what is put on the tomatoes is not sufficient.—*Mrs. Edwin Hill*.

Pickles.

Pare large, ripe cucumbers, cut into thick slices, scrape out the seed, put into a jar and salt well. Next day, dry well with a cloth, and put into jars in layers—cucumbers, then white mustard seed, whole peppers (black), onion cut into slices. Then pour boiling vinegar, prepared with spices, over them. Seal.—*Miss Mohr*.

Pickled Cucumbers.

Take ripe cucumbers, peel and cut them in lengthwise slices, steam until tender; one-half gallon vinegar; two pounds of sugar; one red pepper; one ounce of cassia buds. Scald altogether and pour hot over the pickles in a jar. Seal.—*Bessy Graham.*

Tomato Pickles.

Peck green tomatoes, chop fine with six onions, stir in one cup salt and let stand over night. Next morning boil twenty minutes in one and one-half quarts vinegar. Then strain through a fine sieve and add four bunches celery, chopped fine; one-half head cabbage, well chopped; one-half pound white mustard seed; two tablespoons cinnamon; two tablespoons of cloves; two tablespoons of mustard; two tablespoons ginger; two and one-half tablespoons black pepper; add one quart vinegar and boil fifteen minutes.—*Mrs. A. Blitz.*

Chopped Pickles.

One peck green tomatoes, twenty-four large onions, two heads of cabbage, large red or green peppers, suit to taste. Chop tomatoes, salt and let drain over night; chop onions, cabbage and peppers separately; mix and drain all in a bag until dry, then add the mixed spices. One-half cup of sugar to each quart of vinegar, allow enough vinegar to cover, cook until thoroughly heated. When cool pack in stone jars, cover with horse radish leaves, and weight down with stones.—*Miss Mary Ingersoll.*

Mixed Pickles.

One peck green tomatoes, one-half peck ripe tomatoes, one dozen green bell peppers, one dozen red peppers, four heads of cabbage, one-fourth dozen onions,

one dozed large cucumbers, four bunches celery. Chop all fine, sprinkle with salt, and let stand twelve or fourteen hours. Drain liquor off, add cinnamon and other spices to taste, with four pounds of sugar, and one gallon of vinegar. Boil one-half hour.—*Mrs. Stackhouse.*

Virginia Chow-Cow.

One gallon green tomatoes, two medium-sized heads of cabbage, two dozen cucumbers, six onions, one-half pint grated horse-radish, two green and two red peppers, three pounds sugar, six ounces white mustard seed, one ounce turmeric, one and one-half ounces ground cinnamon, one box mustard, one-half ounce celery seed, one-third cup of ground black pepper, one and one-half gallons cider vinegar. Cut the vegetables into small pieces and put in salt over night. In the morning squeeze as dry as possible. Mix all the spices (except the turmeric and mustard) with the vinegar. Let it come to a boil, then add the last two, mixed in a little cold vinegar; let come to a boil again and pour over the vegetables. Next morning put all in a kettle and boil slowly for three hours, stirring frequently.—*Anna Stratford.*

Chow-Chow.

Mix half a peck of green tomatoes, and half a peck of small onions, one peck of tiny cucumbers and six green peppers, mince the seeds. To these add three medium-sized heads of cauliflower, broken in small pieces; sprinkle salt over all; and let stand for twenty-four hours. Drain well and cover with vinegar; put three heads of celery, cut into small pieces; one cupful of grated horse-radish; half a pound of mustard seed; half a pound of ground mustard; two ounces of ground black pepper; two ounces brown sugar; half an ounce of ground cloves; and half an ounce of turmeric into

enough cider vinegar to cover. Boil for fifteen minutes and pour over the pickles. Put into glass jars and keep a month before using.—*Miss Wealtha Wilson.*

Chili Sauce.

Eighteen tomatoes, two or more onions, two green peppers, one tablespoon ginger, two tablespoons salt, one teacup sugar, two and one-half cups vinegar, one teaspoon cloves, one teaspoon cinnamon. Chop, mix and let boil slowly.—*Anna Stratford.*

Chili Sauce.

Twelve large tomatoes, four ripe, or three green peppers, two onions, two tablespoons salt, two of sugar, one of cinnamon, three cups vinegar. Peel tomatoes and onions, chop all fine and boil one hour and a half.—*Mrs. K. T. Griffith.*

Chili Sauce.

Twenty-four large, ripe tomatoes, four green peppers, or two red ones, eight large onions, eight teacups vinegar, four tablespoons salt, eight tablespoons sugar, two teaspoons ginger, two teaspoons cloves, four teaspoons cinnamon. Chop fine and boil altogether two hours.—*Mrs. Purman.*

Chili Sauce.

Four dozen large tomatoes, one dozen large onions, one dozen large green peppers, eight teacups cider vinegar, ten tablespoons brown sugar, six tablespoons salt, six teaspoons ginger, six teaspoons cloves, eight teaspoons cinnamon. Peel tomatoes, chop and drain. Chop onions and peppers fine. Boil all about three hours.—*Mrs. A. Blitz.*

Cucumber Catsup.

Fifty cucumbers, grated ; twenty medium-sized onions, peeled and chopped fine ; sprinkle with three-fourths of a pint of fine salt ; put on sieve to drain over night. Add one-half cup of mustard seed, one-half cup of ground black pepper. Mix and cover with cider vinegar.—*Mrs. Julia H. Goodhart.*

Plum Catsup.

One peck of plums, five pounds of sugar, two quarts of vinegar. Boil two hours.—*Mrs. W. W. Catlin.*

Currant Catsup.

Five pounds of currants, three pounds of sugar, two tablespoons cinnamon, two tablespoons cloves, one pint of cider vinegar. Boil two hours.—*Mrs. W. W. Catlin.*

Cold Catsup.

One peck of ripe tomatoes, chopped and juice drained off ; one and one-fourth cup of salt ; one cup of mustard ; two tablespoons of black pepper ; two tablespoons of red pepper ; one cup of onions ; one teaspoon of cloves ; one teaspoon of mace ; one teaspoon of cinnamon ; one cup of sugar ; three pints of vinegar.—*Mrs. Mary Williams.*

Cold Catsup.

One peck of ripe tomatoes, chopped fine and drained ; three chopped onions ; three heads of celery ; one green pepper (chopped) ; two cups of sugar ; one small cup of salt ; three pints of cold vinegar ; two tablespoons of black pepper ; one tablespoon of ground cloves ; one tablespoon of mace ; one tablespoon of cinnamon ; one-half cup of white mustard seed ; one-half cup of brown mustard seed. Mix together cold and raw, put in cans and seal.—*Mrs. Werbe.*

Tomato Catsup.

Wash and wipe a bushel of ripe tomatoes, slice them into stone jars or crocks, sprinkle one quart of salt among them, cover with a cloth and put in the sun to ferment. When well fermented, which will take three or four days, pour off the water, pass the remainder through a sieve, and put on to boil. To each gallon of the juice add one coffee-cup of sugar, one pint of the best cider vinegar, and boil down to suit taste. Have the bottles ready, and put in each four cloves, six allspice, and, if desired, one-half lobe of garlic. Put in bottles while hot, seal and keep in a cool place.—*Mrs. John R. Pearson.*

Cold Tomato Catsup.

One-half peck of tomatoes, peeled and chopped fine; two roots of horse-radish, grated; two red peppers, seeded, and chopped fine; one cup of nasturtiums, chopped fine; one cup of chopped onions; one cup of brown sugar; two-thirds of a cup of salt; one-half cup each of brown and white mustard seed; one teaspoon each of cloves and mace; two teaspoons each of black pepper, cinnamon and celery seed; one quart of cider vinegar. This will keep without cooking or sealing.—*Mrs. Julia H. Goodhart.*

Tomato Catsup.

Stew and strain through a sieve one-half peck of tomatoes. Boil with one onion, two green peppers, two spoons of sugar, mace, allspice, cinnamon, cloves, nutmeg, black pepper and horse-radish. Add a cupful of vinegar when nearly done. Bottle and seal.—*Anna Stratford.*

Tomato Catsup.

Scald and sift tomatoes. To each bushel of fruit add two quarts of cider vinegar, salt to taste, three grated nutmegs, six chopped onions, three pounds of brown sugar, one tablespoon of red pepper, one tablespoon of black pepper, three tablespoons of cinnamon, one tablespoon of allspice. Cook until thick, then strain and add quarter of a pound of white mustard seed, two ounces of celery seed.—*Mrs. A. Blitz.*

“ Now, good digestion wait on appetite,
And health on both.”

MISCELLANEOUS.

“To everything a fitting place, a proper, honorable use.”

Blackberry Cordial.

To one gallon of juice add four pounds of sugar, one ounce of cloves, two ounces essence of lemon. When boiled to proper thickness, add one quart of brandy before taking from fire.—*Mrs. A. J. McConney.*

Egg Nogg.

To a glass of milk add the beaten yolk of one egg, a pinch of salt, and sugar. Flavor to taste. Beat the white separately and add.—*Mrs. S. D. Yeaton.*

Wine Whey.

One cup of milk, one-half cup of wine. Heat milk nearly to boiling and add wine. After it curdles, strain and sweeten. Will make one glass.—*Mrs. S. D. Yeaton.*

Cream Beer.

Four pounds of sugar, three quarts of water, four ounces of tartaric acid. Put together, boil and strain well. When nearly cold add the whites of three eggs, well beaten, with half a teacup of flour, an ounce of wintergreen, and the juice of one lemon. Bottle and put in a cool place. When used, put three tablespoons in one glass of water with one-quarter teaspoon of soda.—*Mrs. Minnie Merritt Fay.*

Mustard.

Two heaping tablespoons of mustard, butter half the size of an egg, one-half teaspoon of salt, one teaspoon of sugar. Put in a dish, add enough boiling water to dissolve, and beat to a smooth paste. Boil about three-fourths of a cup of vinegar, pour into it, and let it cook till it thickens.—*Bessie Graham.*

How to Make Good Baking Powder.

To have good baking powder, and a kind that never fails, take one pound of cream tartar and half-pound of soda, and two heaping tablespoons of flour. Sift through the flour sifter about six times, to have it thoroughly blended.—*Mrs. Louis Eichrodt.*

To Corn Beef.

Take six pounds of salt, two ounces of saltpetre, one and one-half pounds of sugar, six gallons of water. Boil all together; let stand until cold; pack the beef well, then pour the solution over it.—*Mrs. Davis.*

Cure for Toothache.

Bind roast onion hot on pulse.—*Mrs. S. D. Yeaton.*

Clothes Cleaning Mixture.

One ounce of castile soap, one-quarter pound aqua ammonia, one ounce sulph. ammonia ether, one ounce of alcohol. Shave the soap fine and dissolve in two quarts of soft water, then add the other four ingredients.—*Mrs. Runnels.*

To Clean Glass Bottles.

Shake thoroughly with lukewarm water and raw potatoes cut in small pieces.—*Mrs. George Hamilton.*

Cement for Glass, Porcelain, etc.

Put into a heated tin spoon a little vinegar, in which dissolve a little white gelatine and a few grains of bichromate of potassium.—*Emma D. Mohr.*

The luster of morocco may be restored by varnishing with white of an egg, applied with a sponge.—*Mrs. Izor.*

Dressing for Furniture.

One-half pint of alcohol, one-half ounce each of resin and gum shellac, one-fourth ounce oil citronella, and one grain red aniline. Let stand till dissolved, then add three-fourths of a pint each of raw linseed oil and turpentine. Apply with a piece of cotton flannel and rub dry with cotton or woolen cloth.—*Mrs. Marshall.*

Paper can be removed from cake by inverting the latter on a cake-board, and after it has cooled a little brushing the paper with water until it is dampened.—*Mrs. Dye.*

Cement for Wood, Pottery, etc.

Mix equal parts of brown shellac and pumice-stone. Apply mixture while hot.—*Emma D. Mohr.*

For Cleaning Brass.

One ounce of oxalic acid dissolved in one pint of water. Five cents' worth of powdered pumice-stone. Use like whiting.—*Emma D. Mohr.*

Blue Dye.

For two pounds, take one ounce of copperas. Soak the goods one hour in the solution, then dry. Make a dye of one ounce of prussiate of potash. Let the

goods lie in it one hour. Then take it out and add one-half ounce of sulphuric acid to the dye. Soak the goods in this, and let it dry some time before washing.—*Mrs. Davis.*

Scarlet Dye.

For three pounds of rags, take three and one-half ounces of cochineal, pulverized and rubbed through a cloth into just enough rainwater to cover the rags after they have been wet. Add ten cents' worth of tartaric acid. Let this all simmer together for one-half hour. Lift the rags out, let drain, then add one and one-half ounces of muriate of tin. Return the rags to the dye. Let stand a few minutes and they will be ready to dry.—*Mrs. Davis.*

Dredging a little flour over the top of a cake will keep the icing from running.

The cooler the eggs the quicker they will froth.

Fish may be sealed more easily if dipped in boiling water.

Cut hot bread with a hot knife.

Keep an oyster shell in the kettle to prevent a crust forming on the kettle.

If you will put a tin of water in the oven your cake or meat will not burn.

When cooking onions set a tin of vinegar on the stove, let it boil, and you will have no disagreeable smell.

To take the "fishy" smell from your skillet after frying fish, put soap and water in the skillet and let boil for ten minutes.

One or two tablespoons of ammonia added to a pail of water will clean windows better than soap.

When troubled with soreness or sense of tightness in the chest, dampen a flannel cloth with kerosene and apply over the spot. Do not leave it on too long or it will blister. One night will usually relieve the soreness.

Confectioners' sugar is a very fine powdered sugar, called by the trade XXXX. For all candy creams, icings, sherbets and sweets in general, this sugar is preferable to either cut-loaf or granulated, and its cost is about equal.

Can you think of
Having any
Rugs, Curtains, Scarfs or
Interior adornments
Selected
That
May not be
Added unto in worth and
beauty by
Seeing and buying of

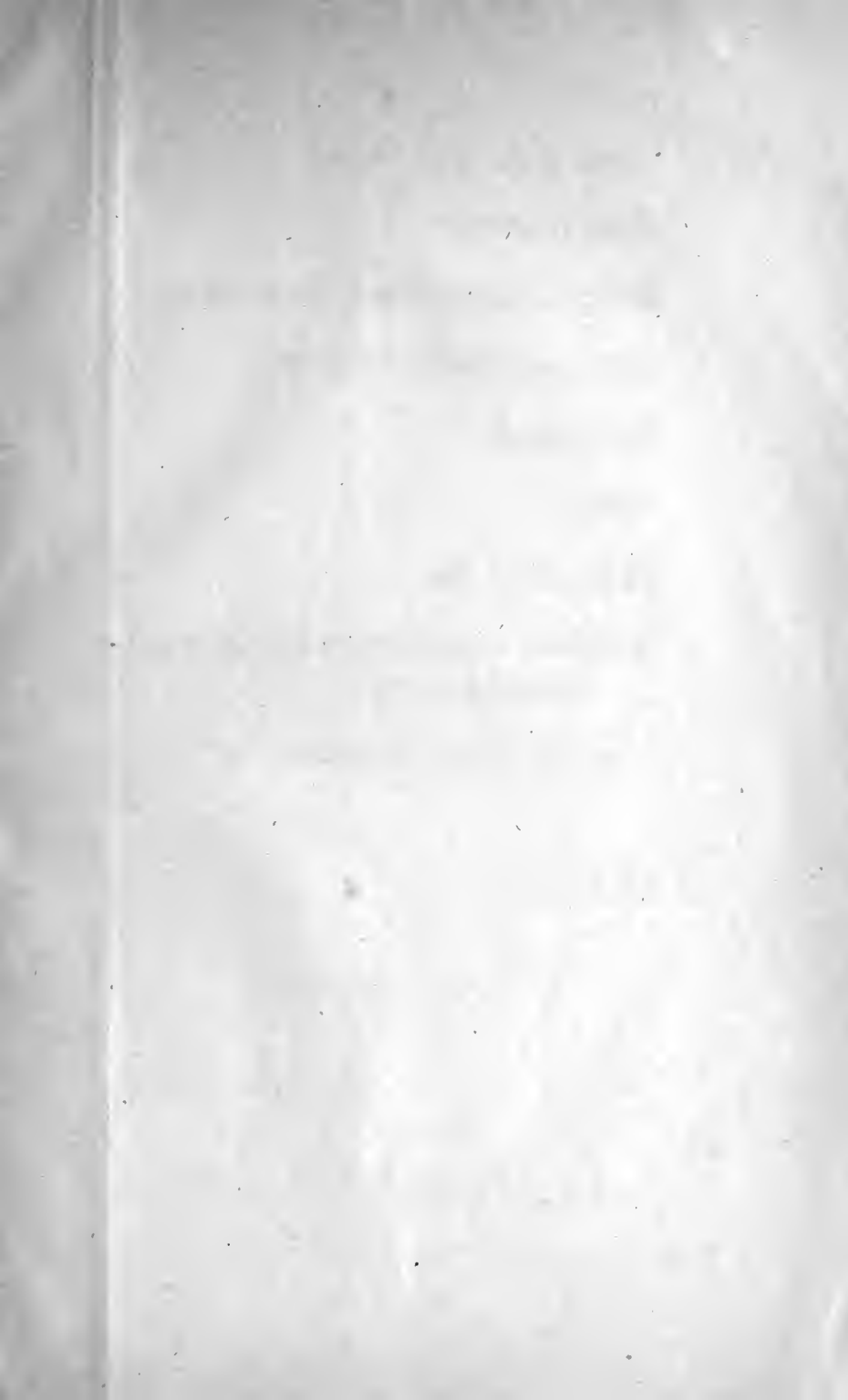
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Three Black Crows

"There were three crows sat on a tree
And they were black as crows could be"
— Alas said one "would I were white —
— Instead of being black as night."

Such foolish wishing said his friends
In disappointment often ends.

But now-forsooth to make you white
Will be an easy matter quite.
We'll wash you well with Santa's Soap
And when you're white, we fondly hope
That while you wonder at the feat,
Your happiness will be complete.



XXXXXXXXXXXXXXXXXXXX

Behold him now as white as snow!
Wonder of wonders! saith the crow,

If Santa's soap will make black-white
I will surely all the world delight.
And mistress, mother, nurse and maid
Will find themselves I know, well paid
In using Santa Claus Soap for all.



The household needs-both great and small,
For dishes, babies, pots and pans,
For dirty clothes and milkmen's cans-
For woollen, cotton, dainty lace-
For cleansing every dirty place.

SANTA CLAUS
SOAP
5 cents a cake

Soap that can make a black bird-white
Will make whate'er is dingy-bright

Santa Claus Soap is sold by all grocers
Made by
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